# FAVORITE RECIPES

FIRST UNITED CHURCH OF CHRIST
1959

**The Women's Fellowship**
**First United Church of Christ**
**Lakewood, Ohio**

# FAVORITE RECIPES

## Expression of Appreciation

The Women's Fellowship of the First United Church of Christ appreciates the many people who helped make this cookbook possible. We thank all who shared their favorite recipes, and those who donated hours of their time and talent in putting it together. We hope you, the reader, will enjoy the family recipes and sense the love and friendship expressed through it.

**The Women's Fellowship**
First United Church of Christ
2150 Warren Road at Alger
Lakewood, Ohio

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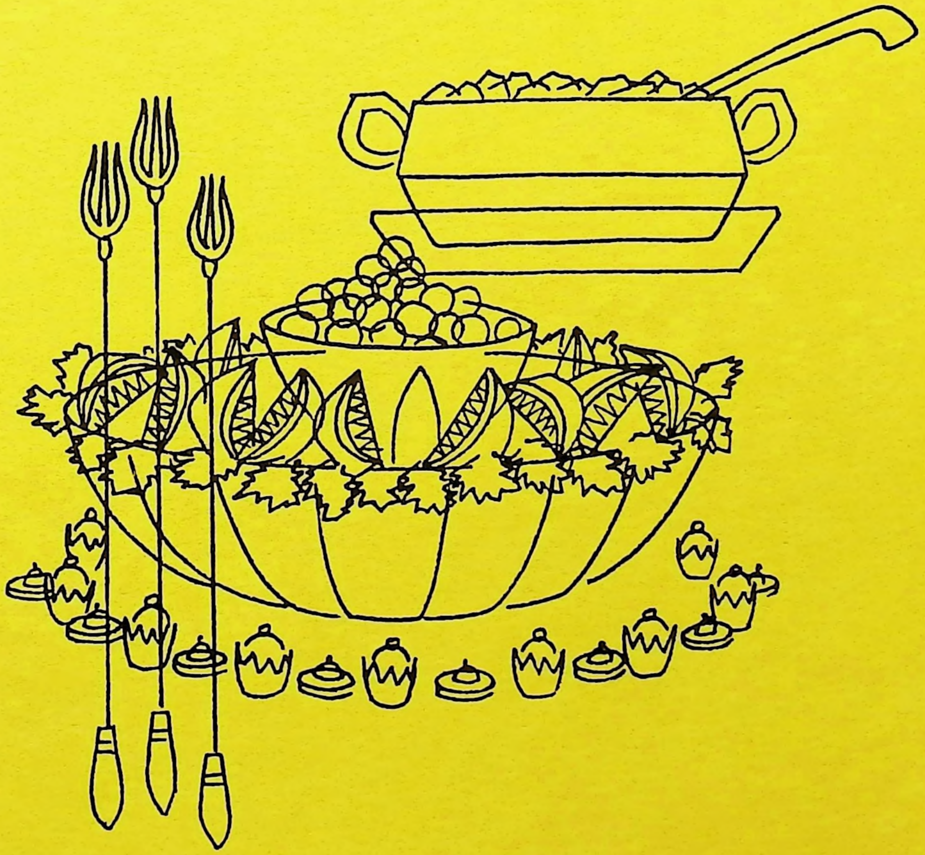
## Measurements

1 tsp. = 60 drops    1 lb. = 16 oz.
3 tsps. = 1 Tbs.    1 cup = ½ pint
2 Tbs. = 1 fluid oz.    2 cups = 1 pint
4 Tbs. = ¼ cup    4 cups = 1 qt.
5-1/3 Tbs. = 1/3 cup    4 qts. = 1 gal.
8 Tbs. = ½ cup    8 qts. = 1 peck
16 Tbs. = 1 cup    4 pecks = 1 bushel

## Equivalents

| | | |
|---|---|---|
| Macaroni, elbow or shell | 8 oz. | 2 to 2¼ cups |
| Noodles | 8 oz. | 3 to 3½ cups |
| Butter | 1 lb. | 2 cups |
| Cheese, Cheddar, shredded | 1 lb. | 4 cups |
| Milk, evaporated | 14½ oz. | 1-2/3 cups |
| Flour, all-purpose sifted | 1 lb. | 4 to 4½ cups |
| Sugar, brown | 1 lb. | approx. 2¼ cups (packed) |
| Sugar, confectioners' | 1 lb. | 3 to 4 cups (unsifted) |
| Sugar, granulated | 1 lb. | approx. 2¼ cups |
| Apples, pared, sliced | 1 lb. (3 or 4 med.) | 3 cups |
| Lemons | 1 med. | 2 to 3 Tbs. juice |
| Strawberries | 1 pt. | approx. 1½ cups |

# Hors d'oeuvres
# Appetizers
# Soups



## EASY MUSHROOM CRESCENT SNACKS

3 cups (12 oz.) finely chopped fresh
mushrooms or 8-oz. can, drained & chopped
2 Tbs. margarine ½ tsp. garlic salt
2 Tbs. finely chopped onion
(or ½ tsp. instant minced onion)
1 tsp. lemon juice
1 tsp. Worcestershire sauce
8-oz. can Pillsbury Refrigerated Quick
Crescent Dinner Rolls
3-oz. package cream cheese, softened
¼ cup grated parmesan cheese

Heat oven 350 deg. Brown mushrooms in margarine. Stir in salt, onions, lemon juice & Worcestershire sauce; cook until liquid evaporates. Separate crescent dough into 2 rectangles. Place in ungreased 13 x 9" pan. Press over bottom and ¼" up sides to form crust. Spread cream cheese over crust. Top with mushroom mixture, then parmesan cheese. Bake at 350 deg. for 20-25 minutes, until golden brown. Cool 5 minutes. Cut into desired shapes, serve warm. Refrigerate leftovers. Makes 2 dozen.

Tips: -- To make ahead, prepare, cover and refrigerate up to 2 hours, bake as directed.

To reheat, wrap in foil, heat at 350 deg. 8-10 minutes. This was a bake-off recipe.

-- Marge Sandstrom

When defrosting your refrigerator's freezer, put LAYERS of newspapers on top shelf directly under freezer unit. This will help to absorb most ice and water spilling over, eliminating the moisture dropping in the unit. -- Marge Sandstrom.

## HOT CHILI BEEF ON RYE

2 loaves of Party Rye bread (small squares)

| | |
|---|---|
| 1 lb. Velveeta Cheese | ½ tsp. oregano |
| 1 lb. ground beef (browned & drained) | ½ tsp. garlic salt |
| 1 lb. ground sausage (browned & drained) | ½ tsp. chili powder |

Mix beef and sausage, add cheese, beat just till melted, add oregano, garlic salt and chili powder, mix well. Spread mixture on bread, place on cookie sheet and freeze until needed.
When serving: heat until cheese bubbles.
350 deg. - 10-15 minutes.

-- Marge Sandstrom

## SWISS ON RYE
"Our favorite"

1 loaf of Party Rye bread
  (recipe doesn't use entire loaf)
Shaved or thin sliced Swiss cheese
½ cup Miracle Whip or Mayonnaise
¼ cup dry onion
2 Tbs. parsley

Mix last three ingredients together and chill several hours. When ready to serve, spread on bread squares, top with swiss cheese and broil until bubbly - just about one minute - have to watch them closely.

-- Marge Sandstrom

Keep large shaker of sugar and cinnamon handy, for sprinkling on hot buttered toast -- Marge Sandstrom.

## CORNED BEEF LOG

| | |
|---|---|
| 2 8-oz. cream cheese | ½ cup blue cheese |
| 2 Tbs. grated onion | 2 Tbs. horseradish |
| 4 Tbs. mayonnaise | 10-oz. corned beef chopped fine |

(I use the canned corned beef)

Mix and form in logs. Roll in chopped fresh parsley. Yield: 4-6" logs. This freezes well. Serve with assorted crackers.

-- Carolyn Bush

## BLUE CHEESE CHEESE BALL

4 oz. blue cheese
8 oz. cream cheese
1/4 cup margarine
Mix thoroughly and add:
  ½ cup ripe olives well drained
  1 Tbs. chives chopped almonds
Chill and roll into ball.
Roll with chopped pecans or almonds.

-- Mariella Marr

## EASY CHEESE BALL

1 - 8-oz. cream cheese
2 jars Kraft Old English Cheese Spread

Beat together at room temperature.
Shape into a ball or put into container
Press nuts into mixture
Excellent served with toasted wheat crackers.

-- Nancy Marr

## SALMON CHEESE PATE

1 can (about 7-3/4 oz.) salmon
1 8 oz. pkg. cream cheese
¼ cup crumbled blue cheese
1 Tsb. grated onion
2 Tsb. chopped parsley
1 Tsb. lemon juice
¼ tsp. pepper
1 tsp. Worcestershire Sauce
Dash - garlic powder
Sprigs/parsley for garnish

Drain salmon & remove bones, if any. Blend cheeses w/ salmon & seasonings until smooth. Mold in small container lined w/ plastic wrap. Chill several hours. Unmold to serve garnishing w/ sprigs of parsley. Serve w/ crackers. Makes about 2 cups.

-- Audrey Stephin

## CREAM CHEESE & CRAB APPETIZER

2 8-oz. packages Philadelphia Cream Cheese
3 Tbs. milk
Mix above together and put into a 9" pie plate
1 6-oz. package frozen crab - thawed
2 Tbs. horseradish
2 Tbs. honey
1 cup ketchup

Mix crab, horseradish, honey and ketchup together and put on top of the cream cheese. Serve with crackers.

-- Stephanie Nelson

## SPINACH DIP

1 pkg. frozen chopped spinach (thawed)
1 cup Hellman's mayonnaise
1 cup sour cream
1 can water chestnuts, drained and chopped
1 pkg. Knorr's garden vegetable soup (dry)
Chopped onion to taste.

Squeeze all liquid from drained spinach. Mince water chestnuts. Mix all ingredients together. Combine the night before for the best flavor. Serve with vegetables, party rye or crackers.

-- Carolyn Bush

## DILL DIP

2/3 cup mayonnaise
1 Tbs. chopped onion
½ tsp. Beau Monde
½ tsp. Dill Weed
2/3 cup sour cream
1 Tbs. chopped fresh parsley

This is a good dip for vegetables, chips, etc.

-- Carolyn Bush

## CANAPES

6 slices raw bacon
½ lb. sharp cheddar cheese
1 green pepper
1 medium onion

Grind together. Toast one side of bread rounds. Spread mixture on toasted side. Pop in broiler until it bubbles. Also good as an open luncheon sandwich.

-- Carolyn Bush

## DRIED BEEF DIP

1 pkg. Dried Beef
8 oz. pkg. cream cheese
1 cup sour cream
2 Tbs. milk
½ tsp. Garlic Powder
¼ tsp. pepper

Brown 3/4 cup chopped walnuts in 2 Tbs. butter.
Sprinkle over other mixed ingredients and bake in flat casserole at 350 deg. for 20 mins. (Pre-heat oven)

Serve hot.

-- Virginia Stepler

## DILL DIP

This is good with vegetables:
1 cup mayo
1 cup sour cream
1 small onion, chopped fine
1 Tsb. parsley flakes
1 tsp. dill weed
1 tsp. seasoned salt
Dash of garlic pepper
Chill

-- Audrey Setphin

## FRUIT DIP

1 8-oz. pkg. cream cheese (room temp.)
1 7-oz. jar marshmallow creme
Cherries and sliced fresh fruit

In mixer bowl, beat cream cheese until fluffy and then beat in the marshmallow creme. Pour into bowl and arrange fruits for dipping on platter around it. Makes 1-2/3 cups dip.

-- Marge Sandstrom

## TACO DIP

1 lb. ground beef
1 8-oz. can tomato sauce
1 8-oz. can refried beans (or use 16-oz. can if you can't find small can)
1 package taco seasoning mix
2 tsp. chili powder

---

1 tomato, chopped and drained
1 onion, chopped
1 green pepper, chopped
2 cups chopped lettuce

1 cup shredded cheddar cheese
1 pint sour cream

Tostitos

Brown ground beef in skillet. Drain off all fat. Add sauce, beans, taco seasoning, mix and add chili powder. Cook until hot. Spread in large flat plate. Let cool.

Spread with sour cream. Combine tomato, onion, green pepper and lettuce and top with this mixture. Sprinkle with cheddar cheese.

-- Erma Acheson

## PINEAPPLE WITH BACON

Drained pineapple chunks
Bacon slices, cut in thirds

Wrap pineapple chunks with slices of bacon. Fasten with wooden toothpick. Bake at 400 deg. about 20 minutes, or broil 4-5" from heat, 8-10 minutes or until crisp. Drain on paper towels.

-- Marge Sandstrom

## CHEEZ-Y POTATO SOUP

2 cups diced potatoes
½ cup onion diced
¼ cup butter melted
¼ cup flour
2 cups milk
2 cups grated cheddar cheese
Salt to taste

Cook potatoes in 2 cups boiling water with salt (covered) for 10 minutes, then set aside. Combine ¼ cup melted butter and ¼ cup flour; stir until smooth. Gradually add to flour: butter mixture, 2 cups milk, stir till thickened over low heat. Remove from heat and add 2 cups grated cheese. Stir until melted. Add undrained potato/onion mixture. Heat together. Do not boil. Sprinkle with paprika. Serves 6.

-- Julie Miller

## CHEESE & CHILI DIP

1 - 8 oz. cream cheese
1½ cups grated cheese ( 6 oz. package)
1 Tbs. lemon juice
1 Tbs. chicken bouillon granules
Dash tabasco sauce
1 Med. tomato peeled and chopped
1 4 oz. can chopped green chilies, drained
1 Tbs. chopped onion

Combine first 5 ingredients in mixing bowl - beat with electric mixer till smooth. Stir in remaining ingredients. Chill.

Makes 2 cups. Serve with Fritos or Doritos or whatever.

-- Jill Negray

## LENTIL SOUP

1 cup dried lentils or split peas
5 cups water, beef or chicken broth
(1 16-oz. can stewed tomatoes
OR: (1 1-lb. can tomatoes
(1 15-oz. can tomato sauce
1 to 2 cups sliced carrots
½ cup chopped onion
1½ tsp. salt
½ tsp. crushed, dried marjoram
1/3 cup sour cream - optional

In dutch oven or 3-quart kettle, combine all ingredients except sour cream. Stewed tomatoes may be blended to smooth chunks.

Bring to a boil. Reduce heat and simmer covered 2 hours.

Serve topped with sour cream. (Makes it taste like beef stroganoff.) Serves 6.

-- Elaine Freed

## OYSTER CRACKER MUNCHIES

Empty one (12 oz.) package of oyster crackers into a double brown paper bag. (One bag inside the other.) Over the crackers pour:

½ cup oil mixed with 1 pkg. dry Ranch dressing.
1 tsp. garlic salt (use less if you wish)
2 tsp. dill weed

Mix thoroughly in the bag. Store in plastic bags, or any container. These freeze very well and retain their crispness.

-- Ruth & Jane Urban
(Florida)

# Salads and Dressings

## APRICOT DELIGHT

1 box apricot jello
1 cup crushed pineapple
½ cup white sugar
2 small jars apricot baby food with tapioca
1 small package Philadelphia cream cheese
1 small can chilled evaporated milk
½ cup chopped nuts (optional)

Combine dry jello and pineapple and heat until mixture simmers. Add sugar, baby food and creamed cheese which are mixed together. Cool mixture until it sets.

Whip milk and fold into apricot mixture. Pour into 9 x 12 dish, and cover with nuts. Variations: 1 package dream whip prepared according to package may be substituted for the evaporated milk.

-- Shirley McMillan

## APRICOT-PINEAPPLE SALAD

Mix together:
  1 - 3 oz. pkg. lemon jello
  1 - 3 oz. pkg orange jello
  2 cups hot water
  ¼ cup maraschino cherry juice
  1 - 8 oz. cream cheese
  ¼ cup salad dressing
Chill 1 hour and add:
  1 lb. (16 oz.) can crushed (well-drained) pineapple
  16 oz. can chopped apricots (well-drained)
  ½ cup chopped maraschino cherries
  1 pkg. dream whip (mixed)
Mix and chill. Best over night.

-- Marge Sandstrom

## STRAWBERRY MOLDED SALAD

1½ cups boiling water
2 pkgs. strawberry jello
2 pkgs. frozen berries
1 can (10 oz.) crushed pineapple
½ cup chopped pecans
1 cup sour cream

Add boiling water to jello and stir until dissolved. Add berries immediately and mix. Chill in refrigerator until slightly congealed. Add pineapple and nuts and mix.

Put one-half into slightly oiled 9" square pan or fancy mold. Chill slightly.

Fold sour cream into other half. Pour carefully over half in mold and chill until set.

-- Val Peters

## MOLDED SALAD

1 pkg. lime jello
¼ cup vinegar
¼ cup sugar
1½ cups boiling water
1 tsp. salt
¼ tsp.pepper

Mix, cool and add:
3/4 cup cucumber diced fine
3/4 cup celery diced fine
¼ cup green pepper diced fine
¼ cup radishes diced fine or sliced thin
Fold in 1/3 cup mayonnaise

Pour in mold. This is a small pkg. of jello. I always double the recipe.

-- Carolyn Bush

## FREEZER STRAWBERRY SALAD

1 1-lb. frozen strawberries thawed
2 medium bananas diced
1 cup miniature marshmallows
1 8-oz. package cream cheese at room temp.
1/3 cup margarine
1 cup coarsely chopped pecans or walnuts
1 cup whipped cream

In a small bowl combine strawberries, bananas and marshmallows. In a large bowl beat cream cheese until light and fluffy, add margarine and beat well. Fold in reserved fruit mixture and then fold this mixture into the whipped cream.

Pour into a 9 x 13" pan and freeze for at least 12 hours. Set out at room temperature for 15 minutes to soften a bit. Cut into slices and serve on a lettuce leaf. Makes 12 servings.

-- Mariella Marr

## COTTAGE CHEESE SALAD

1 9-oz. Cool Whip
1 carton cottage cheese (12-oz. or 15-oz.)
1 3-oz. package Lime Jello
1 small can pineapple crushed or chunks
1 can Mandarin oranges cut in halves.
Maraschino cherries to please

Mix cottage cheese and Cool Whip well. Add dry jello. Drain fruits well and add to mixture. Put in oblong pan 8 x 12". Refrigerate to set. Can be made a day ahead.

-- Alvera Liedtke

## FROZEN WALDORF SALAD

1 - (1 lb. 4 oz.) can crushed pineapple
3 eggs, slightly beaten
3/4 cup sugar
1/3 cup lemon juice
¼ tsp. salt
3/4 cup diced celery
3 medium unpeeled apples, diced
3/4 cup chopped walnuts
1½ cup heavy cream, whipped

Drain pineapple, reserving 3/4 cup of juice. Combine juice with eggs, sugar, lemon juice & salt. Cook over low heat until thick, stirring constantly. Cool.

Add pineapple, celery, apples & nuts to egg mixture. Fold in whipped cream. Turn into 9 x 9 x 2" pan or 2 ice cube trays. Freeze.

When ready to serve, cut into squares while frozen and place on lettuce lined plates. If desired, garnish with salad dressing & insert slices (thin) of unpeeled red apple. Can be stored in freezer 3 to 4 weeks.

-- Marge Sandstrom

## CHERRY SALAD

Ingredients: 1 regular size can cherry pie filling, 1 can (large) crushed pineapple, 1 can Baker's coconut, 1 can Eagle Brand Milk, 1 envelope Dream Whip.

Directions: Drain pineapple. Combine all ingredients, mix thoroughly. Refrigerate for 2 hours before serving.

-- Julie Miller

## SUPERB AMBROSIA SALAD

½ cup mayonnaise
1 8-oz. container plain or vanilla yogurt
1 30-oz. can fruit cocktail, well drained
1 20-oz. can pineapple chunks,well drained
1 4-oz. can shredded coconut
½ cup raisins

In large bowl, fold mayonnaise into yogurt. Fold in remaining ingredients. Cover - chill at least 2 hours. Makes 6 servings.

-- Carol McCall

## FAVORITE ICE CREAM SALAD

1 Large package Lime Jello
2 cups hot Gingerale
2 pts. vanilla ice cream
15 oz. can pear halves

Arrange pear halves, or quarters in mold. Pour hot gingerale over jello. Mix well. Add softened ice cream. Stir until mixed well. Pour into mold. It sets right away. Leave in refrigerator until needed. Keeps for a couple of days.

Use any combination of fruit and jello you'd like. Try strawberries and strawberry jello; pineapple bits and orange jello, etc. Can also be used as a dessert.

-- Tillie Thomas

# CRANBERRY RASPBERRY JELLO SALAD

2 cups boiling water
1 large pkg. raspberry flavored gelatin
1½ cups sour cream
1 can whole-cranberry sauce

Pour boiling water in bowl, mix in gelatin. Stir until dissolved. Chill until thick but not set. With a rotary beater or whisk, beat in sour cream and cranberry sauce. Chill until firm in oblong dish.

-- Carol McCall

# RASPBERRY JELLO SALAD

2 pkgs. raspberry jello
½ pint whipping cream
1 large box of frozen raspberries
1 cup pecans

Mix: 2 jellos and 1 tsp. sugar and pour in 1 cup of boiling water. Add 1-3/4 cup cold water. Place in refrigerator and let jell - slightly.

Whip jello and add whipped cream. Fold in berries and nuts until slightly pink.

-- Val Peters

## TACO SALAD

1 lb. ground beef
1 pkg. taco seasoning mix
½ head lettuce
1 tomato, diced
1 cup shredded cheddar cheese
Corn chips
½ cup finely diced celery & leaves

Brown beef & taco seasoning, mix according to package directions. Set aside to cool. Shred clean lettuce & mix with other ingredients. Optional: add either olives, carrots, peppers or other vegetables as you wish.

### Taco Salad Dressing

1 reg. size bottle of ketchup
½ cup salad oil
3/4 cup sugar
½ cup vinegar
½ tsp. garlic salt
1 tsp. onion salt

Mix all, shake well & serve with salad.
Serves four.

-- Marge Sandstrom

## RECIPE FOR HAPPINESS

Do all the good you can,
By all the means you can,
In all the ways you can,
In all the places you can,
At all the times you can,
To all the people you can,
As long as you can.

-- Ann Estesen

# GERMAN SLAW

8 bacon slices, cut into small pieces
3 Tbs. sugar
1 tsp. salt
½ tsp. white pepper
1/8 tsp. Beau Monde seasoning
¼ cup wine vinegar
3/4 cup water
1 medium head cabbage, finely chopped
¼ cup minced onion (optional)
½ cup green or red bell pepper, cut into very thin strips

Fry bacon slowly until crisp. Remove from drippings with slotted spoon and drain on paper towels.

Add sugar, salt, pepper and Beau Monde to bacon drippings and stir until dissolved. Add combined vinegar and water and cook slowly about 10 minutes, until dressing is slightly reduced.

Pour dressing over chopped cabbage and onion (if desired). Top with bacon and pepper strips. 6-8 servings. "Best made ahead."

-- Jane Herron

You may determine the age of an egg by placing it in the bottom of a bowl of cold water. Fresh: lays on its side; 3 days old: stands on angle; ten days old: stands on end. -- Marge Sandstrom.

## MACARONI-CHICKEN SALAD

1 (7¼-oz.) package macaroni-and-cheese dinner
1 cup diced cooked chicken
3 hard-cooked eggs, chopped
½ cup chopped green pepper
½ cup cooked green peas
¼ cup chopped celery
¼ cup sliced radishes
3 Tbs. chopped onion
1/3 cup salad dressing or mayonnaise

Cook macaroni-and-cheese dinner according to package directions. Combine mixture with next 7 ingredients in a large bowl. Stir in salad dressing; toss gently. Chill. Yield: 6 to 8 servings.

-- Jane Herron

## MUSHROOM-ZUCCHINI SALAD

2½ cups sliced fresh mushrooms
1 medium zucchini or cucumber, thinly sliced
1 medium tomato, chopped
¼ cup sliced green onion
2 Tbs. salad oil
2 Tbs. vinegar
½ tsp. dried marjoram, crushed

In salad bowl combine mushrooms, zucchini or cucumber, tomato, and green onion.

For dressing, in a screw-top jar combine salad oil, vinegar,marjoram, ½ tsp. salt, and ½ tsp. pepper. Cover and shake well to mix; pour over vegetables. Toss to coat. Cover and refrigerate for 3 to 24 hours.

Before serving: Toss salad well. Makes 6 servings.

-- Jane Herron

## SWEET AND SOUR CUCUMBERS

6 to 8 cucumbers, peeled
1 tsp. salt
1 cup white vinegar
3/4 cup sugar
2 tsp. rice wine

Halve cucumbers lengthwise and scrape out seeds. Slice cucumbers 1/8 inch thick. Transfer to colander set over bowl. Sprinkle cucumbers with salt. Refrigerate.

Combine vinegar, sugar and wine in small saucepan. Bring to boil, shaking pan gently to dissolve sugar. Remove from heat. Cool to room temperature. Transfer to serving bowl and chill thoroughly. Add cucumbers and toss lightly. Cover and refrigerate at least 8 hours or overnight. 6-8 servings. "Always a refreshing salad!"

-- Jane Herron

## VEGETABLE SALAD

1 head cauliflower (raw - in flowerettes)
1 cup radishes (sliced)
1 long green onion (sliced - including top)
1 pkg. Good Season cheese and garlic dressing (dry)
½ cup sour cream
1 cup mayonnaise

Mix all together. Can be mixed ahead.

-- Nancy Bruce

## CREAMY CARROT STICK SALAD

1½ lbs. carrots
6 Tbs. sliced green onions
1½ tsp. sugar
3/4 cup mayonnaise
3/4 cup sour cream
1½ tsp. lemon juice
3/8 tsp. salt - pepper

Pare carrots and cut in sticks. Cook in boiling salted water only until crisp tender. Drain and rinse under cold water to stop cooking. Turn into bowl. Sprinkle with green onion and sugar. Cover and chill.

Stir together mayonnaise, sour cream, lemon juice, salt & pepper. At serving time mix lightly with carrots. Keep cold while carrying to picnic. Serves 8.

-- Mariella Marr

## PLEASIN' PEA SALAD

1 pkg. frozen peas
½ cup cubed cheddar cheese
3 Tbs. sliced black olives
2 Tbs. minced onion
½ cup mayo or salad dressing
1 tsp. lemon juice
½ tsp. salt - 1/8 tsp. pepper
½ cup chopped celery

Combine peas, celery, cheese, olives in medium mixing bowl. Stir lightly to blend. In a small bowl blend remaining until smooth. Add to pea mixture and stir to combine ingredients. Cover and refrigerate until well chilled. Serves 4 - 5.

-- Mariella Marr

## ANTIPASTA SALAD

¼ lb. each salami, pepperoni, and ham
¼ lb. provolone cheese
1 to 2 green peppers
2 medium onions
1 small jar green olives
1 small jar black olives
Oregano to taste
2-3 stalks celery
1 1-lb. box shells

Sauce:
¼ cup vinegar
¼ cup wine
½ cup oil

Cook shells. Cube all ingredients and mix together. Make a day ahead. Mix an additional recipe of sauce and add after mixture stands overnight. Keeps well. Also delicious made with your favorite brand of Italian salad dressing. Remember to add a little wine!

-- Elaine Freed

## SALAD

1 head lettuce
1 red onion - chopped or sliced thin
3 stalks celery

Break lettuce in small pieces in 9 x 13 dish. Layer celery and onion on top. Mix 8-oz. sour cream, 1/3 cup sugar, ½ cup Miracle Whip - few drops Tarragon (or Red Wine Vinegar).

Spread on top of lettuce - Top with about 1 cup Parmesan cheese and sprinkle ¼ lb. fried, drained and crumbled bacon. Cover with foil and refrigerate 2-3 hours.

-- Erma Acheson

## CAULIFLOWER SALAD

(from Mohican Manor)

Lettuce - shredded
Cauliflower - chopped fine
Fried, crisp bacon - chopped fine
Chopped green onion

Dressing:

Spin Blend Mayonnaise
Sugar
Parmesan cheese

I use approximately 1 cup mayo, ¼ cup sugar and about ½ to 3/4 cup parmesan cheese for a large bowl of vegetables.

Spread the dressing on top of the vegetables and toss just before serving. Can be made early in the day or even the night before.

-- Virginia Stepler

## POSH SALAD

½ cauliflower
½ large mild (red) onion
1/3 cup sliced stuffed green olives
½ cup oil and vinegar dressing
2 to 3-oz. Roquefort cheese
Black pepper
Small to medium head iceberg lettuce

Separate flowerlets and slice thin. Slice onion and separate rings. Marinate cauliflower, onions, and olives in dressing with pepper from ½ hour to overnight in the refrigerator. Tear lettuce into small chunks. Pour marinade over and top with roquefort.

-- Stephanie Nelson

## GRANDMA'S SALAD DRESSING

2 cups olive oil
1 cup red wine vinegar
1 finely minced small onion
1 cup finely minced celery
3 minced garlic cloves
1 Tbs. oregano
1 Tbs. finely ground black pepper
1 Tbs. salt
1/8 tsp. sugar

Mix ingredients thoroughly in blender. Store in a tightly covered jar in the refrigerator. Will keep approximately one week. Yields: 1 quart. "Especially good on tossed salads."

-- Jane Herron

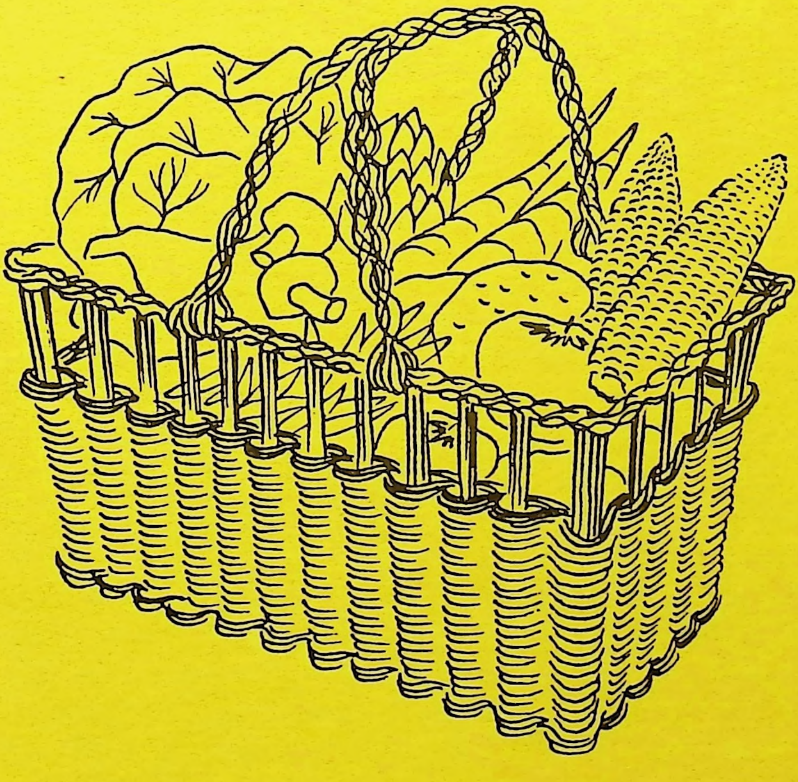
## POPPY SEED DRESSING

Combine in blender:
  ½ cup sugar
  1 tsp. salt
  1 tsp. dry mustard
  ½ onion chopped
  1/3 cup vinegar
  1 cup vegetable oil

Blend well. Dressing will thicken. Stir in 1 Tbs. poppy seeds (or celery seed). Store in tightly covered jar in refrigerator. Just before serving, shake or stir well to mix.

-- Jane Herron

# Vegetables



## CHEESY POTATOES

Bake - uncovered - 1 hr. 10 min. @ 350 deg.

- 1 lb. pkg. frozen Hash brown potatoes
- 2 cups shredded cheese
- 1 pt. sour cream
- ½ cup onion, chopped
- 1 can cream chicken soup with a little milk
- 1 tsp. salt
- 2 cups crushed corn flakes
- 1½ sticks margarine

Melt 1 stick margarine & mix with thawed potatoes in 9 x 13 pan.
Mix sour cream, onion, soup, cheese & salt & spread on potatoes
Take ½ stick of margarine & mix with corn flakes - top

-- Mariella Marr

## CREAMY POTATO BAKE

- 3/4 cup milk
- 2 3-oz. packages cream cheese, softened
- 1 Tbs. snipped chives
- ½ tsp. instant minced onion
- 4 cups cubed, peeled, cooked potatoes (4 medium)

Over low heat gradually blend milk into cream cheese till smooth. Stir in chives, onion, and 1 tsp. salt. Add potatoes; stir gently. Turn into a 1½ quart casserole. Cover; chill.

Before serving: Bake, covered, in 375 deg. oven for 30 minutes. Stir; bake, uncovered, 20 minutes longer. Stir again; sprinkle with paprika, if desired. Makes 6 to 8 servings.

-- Bunny Chidester

## HASSELBACK POTATOES

12 potatoes, medium size
½ cup (1 stick) margarine or butter
melted
2 tsp. salt
½ tsp. pepper
Bread crumbs

Peel potatoes. Cut ¼" slices about 2/3 the way down. Drop in cold water as prepared, drain and dry well on paper towels. Place in ovenproof casserole. Pour melted margarine over potatoes. Sprinkle with salt and pepper. Bake covered for 25 minutes in 400 deg. oven. Uncover. Baste with margarine. Top with crumbs. Bake until browned about 25-30 minutes more.

-- Lois Knoepp

## STIR FRY CABBAGE

1 small head cabbage chopped coarsely
1 medium onion, sliced
1 green pepper, cut in ½" pieces
Pepper to taste
2 Tbs. oil

Combine all ingredients in heavy fry pan or Silverstone fry pan, over medium heat. Stir occasionally. Do not overcook. Vegetables should be slightly crisp. Salt is not needed. Serves four to six. Delicious!

Lois Knoepp

# CRAZY BEANS

1 can each:
  pork & beans                kidney beans
  green cut beans (drained)
  yellow wax beans (drained)
  lima beans (drained)
  large tomato paste          tomato soup
1 lb. ground pork             1 cup sugar
1 chopped onion               3 stalks celery chopped

In a skillet, brown ground pork. Remove browned pork from skillet, leaving the grease drippings in the fry pan. Into these drippings place celery and onions and sauté. Remove from grease. Combine all ingredients, place in a covered roaster and bake at 350 deg. for 1 hour.

Also works well in a Crock Pot. Great for family gatherings.

-- Marge Sandstrom

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Smear catsup on the copper bottom of pots and pans, leave 10 minutes and wash off to leave a sparkling finish. -- Tess Keeler.

## GREEN BEANS WITH SWISS CHEESE

2 Tbs. flour
2 Tbs. butter
1 cup sour cream
½ tsp. grated onion
½ tsp. salt
¼ tsp. sugar
2 16 oz. cans green beans - drained
½ lb. swiss cheese - grated
Corn flakes sautéed in butter

Make a white sauce with flour, butter and sour cream. Add onion, salt and sugar. Place layers of beans and cheese in a 2-quart casserole. Pour sauce over-top with crumbs. Bake for 25 minutes, uncovered, at 400 deg.

-- Stephanie Nelson

## CRUNCHY BAKED BEANS

2 lbs. beans (large soup)
2 lbs. smoked sausage
4½ cups brown sugar
1 46-oz. can tomato juice
½ cup vinegar
2 Tbs. prepared mustard

Soak beans overnight. Drain. Cook until almost done. Stir in other ingredients. Bake 3 hours at 400 deg.

-- Carol McCall

## GLAZED CARROTS

1 cup orange juice
Salt - to taste
3 Tbs. butter
1 Tbs. cornstarch
1/3 cup white vinegar
2 tsp. orange rind
1/3 cup brown sugar

Cook desired amount of carrots. Put into a casserole. Mix above ingredients and pour over carrots. Bake 30 minutes in medium oven.

-- Nancy Bruce

## COPPER PENNIES

2 bunches carrots
3 medium onions, sliced in rings
1 medium green pepper, cut in chunks (optional)
1 can (10-oz.) tomato soup
¼ cup oil
1 cup sugar
3/4 cup wine vinegar
1 tsp. each salt, pepper, and worcestershire sauce

Cook carrots until tender but not over cooked. Slice carrots in round pieces. Add green pepper and onions. Mix remaining ingredients and add to the vegetables. Refrigerate in tight container for 24 hours. Keeps 3 weeks.

-- Carol McCall

## PARTY WALNUT BROCCOLI

3 10-oz. pkgs. frozen chopped broccoli
6 Tbs. margarine
4 Tbs. flour
2 chicken bouillon cubes dissolved in 1 cup hot water
2 cups skim milk
2/3 cup water
2 cups herbed poultry stuffing (crumbly type)
2/3 cup chopped walnuts

Preheat oven to 400 deg.

Cook broccoli according to package directions until just barely tender. Drain well and place in an oiled 2-quart casserole.

Melt 2 Tbs. of the margarine in a saucepan. Stir in the flour; cook briefly, and then add the milk. Add the bouillon and cook, stirring constantly, until thickened. Set aside.

Melt the remaining 4 Tbs. of margarine in the 2/3 cup of water. Mix with the herb dressing and walnuts. Pour the bouillon sauce over the broccoli; sprinkle evenly with walnut mixture and bake 20 minutes, or until crusty on top. Serves 6.

This can be made ahead and kept in refrigerator until ready to put in oven. This is great as a buffet vegetable dish.

-- Bunny Chidester

# BROCCOLI-SWISS STRATA

8 slices firm white bread
2 cups (8 oz.) shredded swiss cheese
2 pkgs. (10 oz. ea.) frozen chopped broccoli, cooked and drained and pressed dry.
4 large eggs
2 cups milk
½ tsp. salt
½ tsp. ground nutmeg
1/3 tsp. pepper
¼ cup parmesan cheese

Arrange 4 slices bread in greased 8 or 9" sq. baking dish (or overlap slices in 9 x 5 x 3 loaf pan). Sprinkle with half of swiss cheese and broccoli. Repeat layers. Wisk eggs, milk, salt,nutmeg and pepper and pour evenly over top. Sprinkle with parmesan cheese. (Can be made ahead up to this point). Refrigerate at least 3 hours; strata will be puffier if refrigerated overnight. Bake in preheated 350 deg. oven 1 hour or until knife comes out clean.

-- Kathy Berg

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Chill cheese to grate more easily -- Marge Sandstrom.

## CORN PUDDING

1 Box Jiffy Corn Muffin Mix
2 eggs
1½ sticks margarine softened
1 cup sour cream
1 can cream style corn (16 oz.)
1 can corn niblets (don't drain)
Shredded cheese

Mix softened oleo, sour cream, & eggs, add both cans of corn. Stir well. Add corn mix and stir until blended. Pour into greased 13 x 9 pan, bake 350 deg. for 25 min. Sprinkle top with Cheddar or swiss cheese. Bake 10 min. more. Let stand a few minutes before cutting.

-- Jane Herron

## QUICK CORN PUDDING

From Hattie Claussen

Combine one 17-oz. can of cream style corn and one 10-oz. can of cream of chicken soup. Stir in 3 well beaten eggs. Add 1 Tbs. instant minced onion and a dash of pepper.

Pour into 1½ qt. casserole. Set dish in a shallow pan. Fill pan to 1 inch with hot water. Bake at 325 deg. about 1¼ hours. 6 servings. (You can use cream of mushroom soup.)

-- Jessie Beyer

## BAKED SAUERKRAUT

5 slices, or more, cooked bacon
3/4 cup brown sugar
½ stick margarine
1 can sauerkraut (27 oz.)
1 can tomatoes (20 oz.)

Fry bacon until crisp, drain & crumble. Mix brown sugar and margarine and bacon for topping.
Place tomatoes and drained sauerkraut in a 9 x 13" pan. Top with above. Bake uncovered in pre-heated 350 deg. oven - 1 hour. Especially good with pork and baked potatoes.

-- Mariella Marr

## VEGETARIAN PIZZA

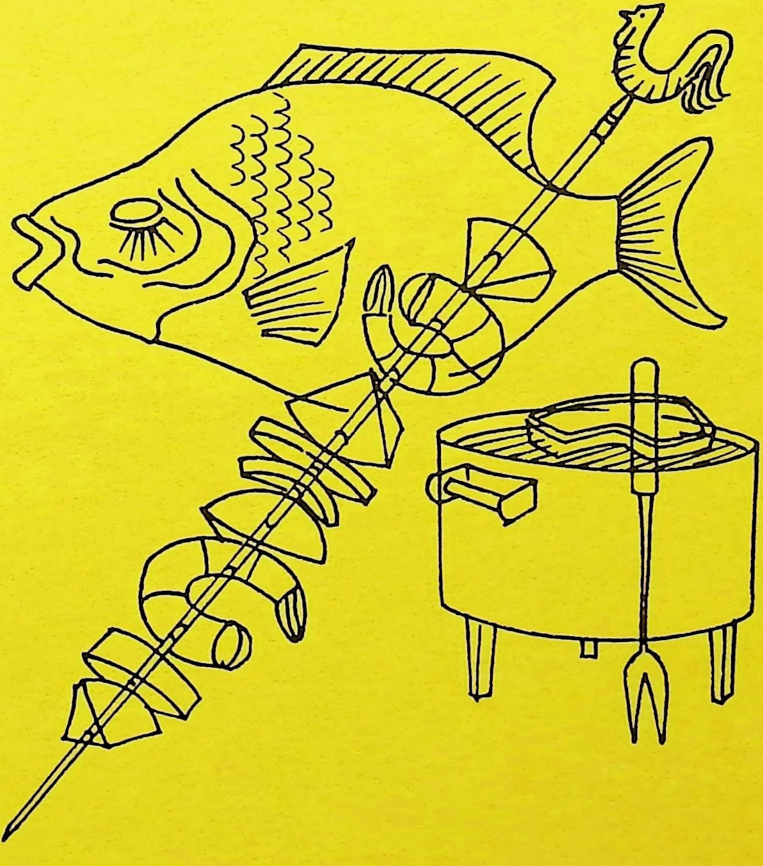
2 Crescent roll (refrigerated) tubes
Pat in a cookie sheet and bake until golden brown. Cool.

Cream together:
2 8-oz. cream cheese
1 tsp. dill
1 tsp. onion salt
Garlic powder to taste
2/3 cup mayonnaise

Spread mixture over pastry. Then put on top any vegetables you want, such as cauliflower, broccoli, green peppers, cherry tomatoes, etc. On top of this, sprinkle grated cheddar cheese. Cut into desired size squares.

-- Ann Estesen

# Meat
# Poultry
# Seafood



# BEEF BURGUNDY

4 lbs. round or chuck, cut in 2" cubes
¼ cup cognac
1 cup chopped onions
2 cloves garlic, mashed
1 tsp. salt
2 tsp. tomato paste
1 bottle of burgundy
1 can (10½ oz.) condensed beef broth
2 bay leaves
1 tsp. leaf thyme
2 sprigs parsley
6 peppercorns
3 Tbs. butter or margarine
1 lb.mushrooms, sliced
4 Tbs. flour
4 Tbs. soft butter or margarine
2 Tbs. chopped parsley

Brown beef well on all sides. Add only enough beef to cover the bottom of the kettle or the beef might stew and not brown. When beef is browned, pour off any remaining fat. Return beef to kettle. Heat Cognac in small saucepan; ignite carefully; pour over beef. When flames have died, add onion, garlic, salt,wine, tomato paste, and beef broth. Put bay leaves, thyme, parsley, and peppercorns in small piece of cheesecloth (bouquet garni) and tie securely; push down into liquid. Bring to boiling,lower heat; cover.Simmer 2 to 2½ hours or until beef is tender.

Heat 3 Tbs. butter or margarine in skillet; sauté mushrooms quickly until just tender; reserve. Blend flour and 4 Tbs. butter or margarine to form a smooth paste (beurre manie).

When beef is tender, remove from the liquid; keep warm. Remove bouquet garni. Add beurre manie bit by bit to the hot liquid until it has reached desired thickness. Return beef to kettle; add mushrooms. Heat until bubbly; sprinkle with parsley.

Serve with small boiled potatoes, buttered noodles or rice. Serves 6.

-- Elaine Freed

# BEEF-NOODLE STROGANOFF

## Microwave Recipe

1 lb. ground beef
1 small onion chopped
½ cup finely chopped celery
1 can (10½-oz.) condensed beef broth
¼ cup water
1 Tbs. dried parsley flakes
¼ tsp. salt ¼ tsp. pepper
1 can (4-oz.) mushroom pieces, undrained
4 cups uncooked noodles (about 5 oz.)
1 cup (8 oz.) sour cream
1 tsp. prepared mustard

1. Crumble ground beef into 2-quart glass casserole. Add onion and celery.
2. Microwave on high uncovered, 5 to 6 minutes or until meat is set. Stir to break into pieces; drain fat.
3. Stir in broth, water, parsley, salt, pepper, mushrooms, and noodles.
4. Microwave on high, uncovered 12-14 minutes or until noodles are just about tender. Stir 2 to 3 times, pushing noodles down into broth. Stir in sour cream and mustard.
5. Microwave on high, covered, about 2 minutes or until heated through. Serves 5.

-- Elaine Freed

## ROUND STEAK IN WINE

1½ lbs. round steak
¼ tsp. salt
½ cup dry red wine
1 3-oz. can mushrooms
1 Tbs. parsley
1 Tbs. cornstarch
¼ cup water
2 Tbs. flour
2 Tbs. cooking oil
¼ cup water
¼ cup chopped onion
¼ tsp. dried basil crushed

Cut meat into serving portions; coat meat with flour and brown. Add wine, water, undrained mushrooms, onion and parsley. Simmer covered 1¼ hours. Remove meat; add additional water to make 1¼ cups of broth. Blend cornstarch with ¼ cup water; stir into broth and cook till thickened.

To make in the Pressure Cooker:

Cut meat in serving pieces; brown. Add wine, water, undrained mushrooms, onion and parsley. Close cover and cook 15 minutes with pressure regulator rocking slowly. Let pressure drop naturally. Thicken gravy.

-- Elaine Freed

## OVEN BEEF STEW

1 lb. boneless stewing meat
2 or 3 carrots cut in chunks
3 or 4 potatoes quartered
2 stalks of celery big pieces
1 onion quartered
3 Tbs. tapioca pudding
1 Tbs. Worcestershire sauce
2 cups V-8 juice

Mix altogether and bake in a 250 deg. oven for six hours covered.

-- Jill Negray

## MOTHER McCALL'S BEEF STROGANOFF

1-1½ lbs. lean ground beef
3 slices bacon
½ cup chopped onion
1½ Tbs. flour
3/4 tsp. salt
¼ tsp.paprika
dash pepper
1 can cream of mushroom soup
1 cup sour cream
8-10 buns, split and toasted

Brown bacon. Lift out and dice. Add onion and cook in bacon fat until tender but not brown. Drain fat off. Brown beef and mix with onions and bacon. Blend flour and seasonings into meat mixture. Stir in soup. Cook slowly, uncovered, for 20 minutes, stirring frequently. Stir in sour cream and heat through. Serve on toasted buns. Serves 8-10.

-- Carol McCall

## ROAST BEAST

1 3-lb. beef chuck pot roast
1/3 cup vinegar
1 large onion, cut up
3 bay leaves
½ tsp. salt
¼ tsp. ground cloves
1/8 tsp. garlic powder

Trim fat from roast. Cut roast, as necessary, to fit into 3 or 4-quart slow cooker. Place meat in cooker. Combine vinegar, onion, bay leaves, salt, cloves, and garlic powder; pour over the meat. Cover and cook at low to medium heat setting for 11-12 hours or until meat is tender.

-- Carol McCall

## SWEDISH MEATBALLS

Meatballs:
1 lb. ground beef
½ lb. ground pork
½ cup minced onion
3/4 cup fine dry bread crumbs
1½ tsp. salt
1 Tbs. minced parsley
1/8 tsp. pepper
1 tsp. Worcestershire sauce
1 egg
½ cup milk

Sauce:
¼ cup flour
1 tsp. paprika
½ tsp. salt
1/8 tsp. pepper
2 cups boiling water
3/4 cup whipping cream

Mix meatball ingredients thoroughly. Shape into balls about the size of walnuts. Bake in oven at 350 deg. for about ½ hour. Set meat aside. Take grease drippings, put in frying pan and stir in flour, paprika, salt, and pepper. Slowly add water and cream. Stir frequently until thickens. Pour over meatballs. Refrigerate. When ready to serve, bake at 325 deg. for about 45 minutes. Serve over rice or noodles.

-- Stephanie Nelson

## FANCY HAMBURGERS

1 lb. ground round
1 small can devilled ham
Salt
Blue Cheese
Pepper
Dry red wine

Mix beef and ham together thoroughly. Form burger around a quantity of blue cheese. Sprinkle with salt and pepper. Marinate in wine for 3 hours in a covered dish in the refrigerator.

-- Stephanie Nelson

# MEATBALLS AND SPAGHETTI SAUCE

3/4 cup chopped onion
3 Tbs. salad oil
2 1# cans tomatoes (4 c.) with juice
2 6-oz. cans tomato paste
1 Tbs. sugar
1½ tsp. salt
½ tsp. pepper
1 bay leaf
1½ tsp. crushed oregano

Sauté onion in oil. Put all ingredients in large pot and cook for at least 30 minutes.

## Meatballs:

4 slices of dry bread which have been soaked in water 3 minutes and squeezed out.
1 lb. ground beef 2 eggs
½ cup grated Romano cheese
2 Tbs. chopped parsley (or flakes)
1 clove garlic, minced
1 tsp. crushed oregano
1 tsp. salt

Mix all ingredients together and form into meatballs. Brown. Add to sauce and simmer for 30 minutes. Serve over spaghetti prepared according to box directions.

-- Nancy Bruce

## HEAVENLY HAMBURGER

| | |
|---|---|
| 2 Tbs. butter | 1 (8-oz.) pkg. broad noodles |
| 1 lb. ground beef | 1 pkg. (3-oz.) cream cheese |
| garlic to taste | 1 large carton sour cream |
| salt & pepper | |
| oregano | |

2 cans (8-oz.) tomato sauce
6 green onions chopped
grated Parmesan cheese

Saute garlic in 2 Tbs. butter, add beef and brown. Add salt, pepper, oregano and tomato sauce.

Combine cream cheese, sour cream and green onions.

Cook noodles as directed. Line a 2-qt. casserole with a layer of noodles, add meat sauce, then sour cream mixture. Repeat layering until used up. Top with grated parmesan cheese. Bake about 1-1½ hours at 350 deg. Can be frozen until needed.

-- Peg Conley

# LONG BOY CHEESEBURGERS

1 lb. ground lean beef
1 tsp. salt
¼ tsp. pepper
1 Tbs. Worchestershire sauce
¼ cup ketchup
¼ cup chopped onions
½ cup corn flakes crumbs
½ cup evaporated milk

Mix all together

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2 loaves french bread
Cut bread in half lengthwise, spread ¼ mixture on each half.
American cheese strips, approx. ½" wide

Bake 25 minutes - 375 deg.
Last 5 minutes top with cheese strips.

-- Marge Sandstrom

## BONELESS CHICKEN

8 chicken breast halves
Salt, pepper, paprika
1 cup homogenized milk or coffee cream
2 eggs
Fine bread crumbs
1 cup butter and oleo combined

Skin and debone chicken. Pound with mallet to ½" thickness. Season both sides. Place in shallow bowl, cover with milk (or cream). Refrigerate a few hours or overnight. Remove from milk. Beat eggs with some of the milk mixture from bowl. Dip chicken in eggs then in fine bread crumbs. Melt about half the oleo/butter combination in a heavy fry pan using low heat. Add 4 of the chicken breast halves. Cover. Cook 4 to 5 minutes on each side with lid on.

Remove from Pan. Add rest of oleo/butter and the rest of the chicken pieces.

Tastes like breaded veal to most people. Good because most of the work is done day before.

-- Tillie Thomas

## EASY MEXICAN CHICKEN

1 lb. 2-oz. chicken parts
1 pkg. taco seasoning mix

Skin chicken parts. Place in a plastic bag with the taco mix and shake until well-coated. Bake in baking pan at 375 deg. for 30-45 minutes or until done. Makes 4 servings.

-- Carol McCall

## CHICKEN OR TURKEY TETRAZZINI

2 cups diced chicken
½ lb. Linguine, cooked and drained
1 can condensed cream of chicken soup
½ cup chicken broth or milk
1 cup sour cream
1 cup grated cheddar cheese
¼ cup dry sherry (optional)
1/8 tsp. pepper
1 pt. fresh mushrooms, sliced
½ cup Parmesan cheese
1 Tbs. butter

In saucepan, mix together soup, sour cream, cheddar, sherry & pepper. Heat through, stirring without boiling. Mix together linguine, mushrooms and half the sauce. Arrange around sides of lightly oiled 2 or 3 quart casserole. Mix chicken with remaining sauce and turn into center of casserole. Sprinkle with the parmesan cheese and dot with butter.

Bake uncovered 350 deg. oven for 30 mins.

-- Dorothy Berg

## EASY OVEN BARBECUE CHICKEN

1 bottle red salad dressing, such as
    Catalina or Russian
1 package onion soup mix
1 jar apricot preserves.

Mix ingredients together and spread over chicken pieces on baking sheet. Bake at 350 deg. for about 1 hour.

-- Nancy Bruce

## CHICKEN ALOUETTE

4 chicken breasts, boneless and pounded thin
1 box Alouette cheese *
2 eggs, beaten
1 cup seasoned bread crumbs
½ cup butter, melted

Remove skin from breasts. Divide each breast in half. Divide alouette cheese into 8 sections and roll into cylinders. Place one piece of cheese on each breast and roll chicken around it. Roll breast pieces first in eggs, then in bread crumbs. Put all in oven-proof dish and pour melted butter over all. Bake 25-30 minutes at 350 deg.

*I use Fleur-de-Lait cheese - it is similar to cream cheese. I use either Garden Vegetable or Garlic and Herb cheese.

-- Carol McCall

## CHICKEN-ALA-KING

Melt ¼ lb. butter in double boiler. Gradually blend in ½ cup of flour and 1-½ tsps. salt. Little by little, add 1 cup each of milk, cream, and chicken stock. When the resulting cream sauce has cooked thoroughly, add ½ lb. of chicken breast and thigh meat, cut in large cubes, ¼ lb. of sliced and sauteed in butter mushrooms, 3 Tbs. pimento, ½ cup of green pepper (cut fine and cooked in chicken stock) and just before serving, add ¼ cup sherry wine. Serves 6.

-- Carolyn Bush

## CHICKEN CACCIATORE

2 medium onions, thinly sliced
2½-3 lb. broiler fryer chicken cut up
2 cloves garlic, minced
1 1-lb. can tomatoes
1 1-oz. can tomato sauce
1 tsp. salt
¼ tsp. pepper
1 - 2 tsps. oregano leaves crushed
½ tsp. basil, crushed
½ tsp. celery seed (optional)
1 bay leaf
¼ cup dry white wine.

Place sliced onions in bottom of casserole or Crock Pot. Add chicken pieces, garlic, tomatoes, tomato sauce, salt, pepper, herbs and wine. Cover and cook 2 hours at 350 deg. in oven. Or 6 to 8 hours on low in Crock Pot. Serve over hot buttered spaghetti or vermicelli.

-- Dorothy J. Berg

## CHICKEN & STUFFING

2 chickens cooked and boned
2 can cream of mushroom soup
¼ can Carnation evap. milk
(¼ of a soup can)
1 pint sour cream
1 7-oz. pkg. stuffing mix (don't prepare)
Just put on dry

Line 9 x 13 pan with chicken. Mix soup, milk - fold in sour cream and pour over chicken. Spread prepared stuffing mix over top.
Bake at 350 deg. for 30 mins. covered. Then uncover and bake 15 mins.

-- Kathy Berg

## CHICKEN-CHEESE ROLL UPS

3 large chicken breasts, deboned & split
(or use boneless)
8 oz. whipped cream cheese with chives
1 Tbs. butter
6 slices bacon

Place split chicken breasts between 2 pieces wax paper and pound to approx. ½" thickness. Spread each with about 3 Tbs. cream cheese, dot with ½ tsp. butter. Fold ends over filling. Wrap 1 slice bacon around each roll. Place seam side down in shallow baking pan. Bake on top rack 400 deg. oven - 40 minutes or until tender & juice runs clear. Then broil about 5 minutes or until bacon is crisp & golden. If desired skim off excess fat with spoon or draw up with bulb type baster.

Serves 6

Note: Can be prepared ahead, refrigerated. Bake before serving.

-- Marge Sandstrom

## PEPPERIDGE FARM CHICKEN CASSEROLE

4 cups chicken (cooked & diced)
1 can mushroom soup
1 small can pimentos
½ cup milk
½ pkg. (8-oz.) Pepperidge Farm Stuffing
½ cup chicken broth

Combine chicken, soup, pimentos and milk and place in buttered casserole. Top with stuffing which has been moistened with the broth. Bake, uncovered, 35 min. at 350 deg. Serves 6.

-- Peg Conley

## CHICKEN CREOLE

2 tsp. veg. oil
2/3 cup chopped onion
1/2 cup chopped celery
1/3 cup chopped green pepper
2 cloves garlic, minced
1 - 16 oz. can whole peeled tomatoes
2 lbs. chicken pieces, skinned (or 4 breasts or 8 thighs or drumsticks)
1 Tbs. chopped parsley
1 tsp. salt
1/4 tsp. thyme and paprika
1/8 tsp. ground cloves, ground red pepper, and black pepper
2/3 cup uncooked rice

In large nonstick sauce pot, heat oil over medium heat. Add onion,celery, green pepper and garlic; saute until tender. Stir in tomatoes with juice, breaking up tomatoes. Bring to a boil. Add chicken and remaining ingredients except rice. Return to a boil; reduce heat, cover and simmer 20 minutes. Stir in rice. Simmer 20-25 mins., stirring occasionally, until chicken and rice are tender. Makes 4 servings.

-- Dorothy Berg

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When frying chicken, add 1 tsp. paprika to the flour, this gives more color to chicken for better appearance. -- Marge Sandstrom.

## TUNABURGERS

1 can tuna, drained & flaked
½ cup fine fresh bread crumbs
(2 slices bread)
½ cup chopped celery
2 Tbs. minced onion
1/3 cup Hellman's mayonnaise
2 Tbs. chili sauce
1 tsp. lemon juice
4 hamburger buns

Combine first 4 ingredients. Blend next 3 ingredients. Mix two mixtures together and form into 4 patties. Fry in lightly oiled skillet over medium heat about 5 minutes or until browned. Serve on buns with tomato and lettuce.

-- Nancy Bruce

## DEVONSHIRE TUNA

1 can tuna, drained
1 tsp. margarine
2 tsp. flour
1 cup milk
4 slices bread
1 cup sliced mushrooms
1 packet chicken-flavored broth mix
½ cup artichoke hearts, quartered

Melt margarine in a medium saucepan; add flour, stir until smooth. Continue to stir; add milk slowly. Add the mushrooms and broth mix. Cook and stir over low heat until thickened. Add tuna and artichoke hearts; heat well. Spoon over 2 slices bread. Sprinkle with paprika. Serves 2.

-- Carol McCall

## LAKE TAHOE STEW

2 lbs. - stew meat
1 green pepper
4 medium size potatoes (quartered)
5 med. size carrots (sliced)
1 cup chopped celery
3 med. size onions (cut in half)
1 large can tomatoes
1 Tbs. salt
1 Tbs. sugar
4 heaping Tbs. of tapioca

Mix stew meat and all ingredients in large casserole or roaster with heavy lid. Bake in oven at 250 deg. for 4 to 5 hours.

DO NOT BROWN MEAT

This is a super supper to make when you are going to be away for the afternoon. Just put in the oven before you leave. It is ready when you are ready to serve dinner. Can be made in Crock Pot.

-- Dorothy Berg

## SALMON LOAF

1 lb. can salmon
½ cup bread crumbs
1/8 tsp. pepper
2 egg yolks
1 tsp. chopped parsley
1 Tbs. lemon juice
½ cup hot milk
2 Tbs. melted butter
½ tsp. salt
2 egg whites

Remove skin and bones from salmon and mix all ingredients except the egg whites. Beat egg whites until stiff, carefully fold into the salmon mixture. Bake in buttered loaf pan for about 1 hr. in 350 deg. oven. Dot with paprika and serve with frozen peas in a cream sauce.

-- Mariella Marr

# CRABMEAT CASSEROLE

4 Tbs. butter (or marg.)
4 Tbs. flour
2 cups milk
4 unbeaten egg yolks
1 lb. crab meat (fresh or pasteurized) can be purchased at Seven Seas
1 can - browned-in-butter mushrooms

Crumbs

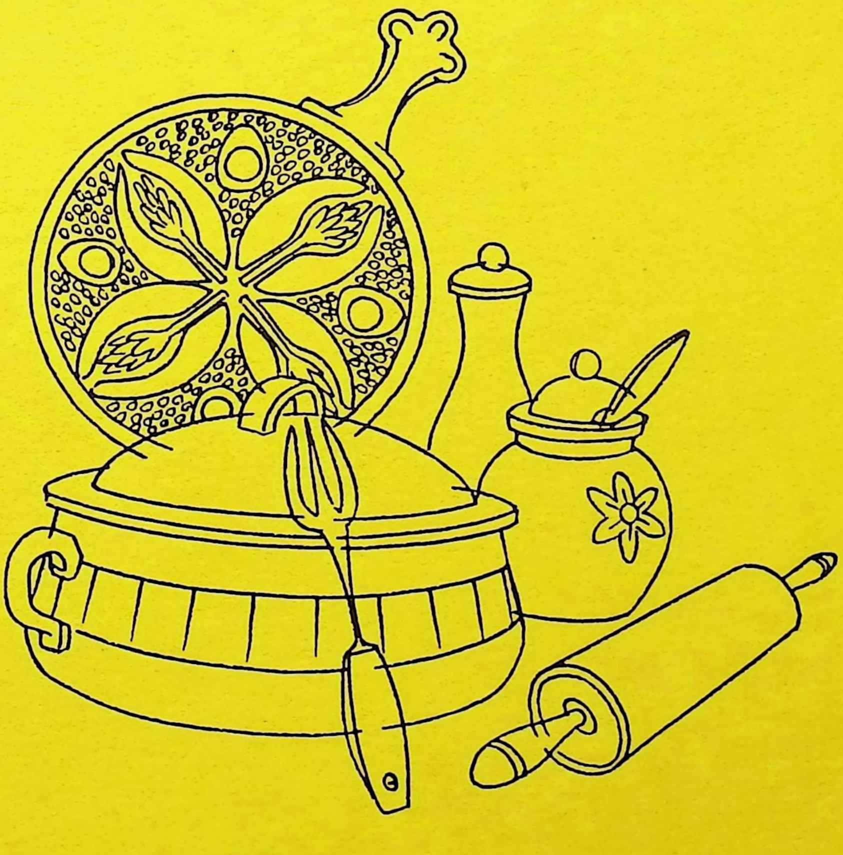
* 2 tsp. lemon juice
* 2 tsp. prepared mustard
* salt & pepper to taste
* dash Worcestershire sauce
Additional half lemon
Grated parmesan

Make cream sauce from flour, butter and milk. When it is thick, add * seasonings. Gradually stir in egg yolks, unbeaten, crabmeat and mushrooms. Pour in casserole. Sprinkle buttered bread crumbs and parmesan cheese on top and bake at 375 deg. for 15 minutes. Just before serving, squeeze a bit of lemon juice over it. Serves 4.

Serve with rolls and fried tomatoes.

-- Audrey Stephin

# Casseroles



# GREEN BEAN CASSEROLE

2 cans ( 1 lb. each) cut green beans
drained
OR
2 pkgs. (9 oz.) frozen cut green beans
cooked and drained
3/4 cup milk
1 can (10-3/4 oz.) condensed cream of
mushroom soup
½ tsp. ground black pepper
1 can Durkees French Fried onions
Pam No-stick spray

Combine beans, milk, soup, pepper and ½ can of onions and pour into 1½ qt. casserole which has been sprayed with Pam. Bake uncovered at 360 deg. for 30 mins. Add remaining onions and bake 5 minutes longer. 6 servings.

-- Nancy Bruce

## MISSY POTATOES

1 (2-pound) package frozen hash brown potatoes, thawed
1 (16-oz.) carton commercial sour cream
1 (10-3/4-oz.) can cream of celery soup, undiluted
1 cup (4 oz.) shredded sharp Cheddar cheese
½ cup butter or margarine, softened
1 tsp. salt
1 tsp. coarsely ground black pepper
½ cup round buttery cracker crumbs

Combine first 7 ingredients; spoon into a lightly greased 13 x 9 x 2-inch baking dish. Sprinkle cracker crumbs evenly over top. Bake at 350 deg. for 40 min. or until bubbly. Yield: 10 to 12 servings.

NOTE: This can be made ahead and refrigerated until baking time.

-- Jane Herron

# LAZY BEEF CASSEROLE

- 1 lb. lean beef chuck cut into 1½" cubes
- ½ cup red wine
- 1 10½ oz. can consommé undiluted
- 3/4 tsp. salt
- 1/8 tsp. pepper
- 1 medium onion, chopped
- 1/4 cup fine dry crumbs
- 1/4 cup all-purpose flour

Preheat the oven to 300 deg. Put meat in a casserole with the wine, consommé, seasonings and onion. Mix flour and bread crumbs and stir into the liquid.

Cover and bake about 3 hours. (Or, a lower temperature and longer cooking time may be used if it is more convenient.)
4 servings. Serve with rice or noodles.

A delicious gravy forms during the cooking of this tender beef dish.

-- Bunny Chidester

## DeLUXE POTATO CASSEROLE

2 lb. bag frozen hash brown potatoes
1 can condensed cream of chicken soup
1 large package grated cheese
2 sticks of margarine
1 pint sour cream
½ cup chopped onion
¼ tsp. pepper
½ tsp. salt
1½ cup crushed corn flakes

Melt 1 stick margarine - pour over potatoes in 13 x 9 x 2" casserole.

Mix rest of ingredients (except corn flakes and 2nd stick of margarine). Spread over potatoes.

Melt remaining butter, mix with corn flakes (crushed into crumbs) and sprinkle over top. Bake 350 deg. for 40 minutes uncovered. Serves 8 - 10.

-- Jessie Beyer

## BROCCOLI CHICKEN CASSEROLE

2 pkg. frozen chopped broccoli
1 - 8 oz. pkg. poultry stuffing
2 cups soup (mushroom, celery or chicken)
1 - 4 oz. can mushrooms
3 T. liquid from mushrooms
2 cups diced cooked chicken or turkey

Cook broccoli 'til tender. Make stuffing according to package directions. Heat soup, add drained mushrooms + 3 T liquid; add meat. Put broccoli in bottom of shallow 12" x 7½" baking dish. Pour soup mix over. Put stuffing mix on top 350 deg. - 30 min.

-- Tess Keeler

## BROCCOLI RICE CASSEROLE

Put all ingredients in casserole as follows;

1 cup rice (Uncle Ben's converted)
2 cups water
1 bag of cut-up frozen broccoli - 10 oz.
1/4 lb. Oleo
1 package onion soup
dash of lemon juice

Cover casserole and put in 375 deg. oven for 40 minutes then stir. Cover again and put back in oven for 20 minutes. (Can also use mixed vegetables in place of broccoli.)

-- Jill Negray

# SWEET POTATO CARAMEL CASSEROLE

½ cup evap.milk
1 egg
3 cups cooked
mashed sweet
potatoes

3 Tbs. butter
1 (1 oz.) pkg.
Dates diced or
whole cut up

TOPPING: ½ cup maple syrup,
¼ cup butter,1 cup sour cream

Add milk & egg to mashed sweet potatoes. Beat well until a smooth paste is formed. Melt 3 T butter in a frying pan. Add dates. Saute for 2 minutes, stirring constantly. Add to sweet potato mixture (save a few for garnish) & blend until dates are dispersed. Place in large casserole dish. Heat syrup & ¼ cup butter until butter is melted. Pour on top of casserole. Bake at 400 deg. for 40 minutes. Top with sour cream & garnish with whole pitted dates.

-- Audrey Stephin

# QUICHE LORRAINE

Use 2 9" pie pans or 1 large Quiche dish.

1 Tbs. soft butter
1 lb. bacon
½ lb. grated swiss cheese
8 eggs
4 cups light cream or ½ and ½
1½ tsp. salt
dash pepper, nutmeg and granulated sugar.

First make a pie crust and fit in pan. Rub pie crust with butter. Fry bacon crisp, crumble, sprinkle bacon and cheese evenly into bottom of pie crust.

Preheat oven to 400 deg. In large bowl beat eggs with fork. Stir in remaining ingredients. Pour this mixture over bacon and cheese.

Bake 400 deg. for 15 minutes, reduce heat to 300 deg. bake 30 minutes longer or knife inserted comes out clean. Let stand 15 minutes before serving. Serves 10-12.

-- Jessie Beyer

# HAMBURGER AND NOODLE CASSEROLE

1 lb. ground chuck
1 medium onion (chopped)
1 can cream of mushroom soup
1 can cream of chicken soup
1 2-oz. jar diced pimento
1 cup sour cream
1 8-oz. pkg. noodles cooked according to directions

½ cup cornflake crumbs
1 Tbs. butter

Brown the beef in skillet, breaking up lumps as it cooks. When meat begins to lose its color, add the chopped onion and cook until onion is limp, but not brown and meat is browned. Drain fat.

Add both undiluted soups and drained pimento, mix well and then add sour cream. Pour over cooked noodles in a greased 2½ qt. casserole. Top with cornflake crumbs. Bake at 350 deg. for 30 minutes.

-- Lucille Sirl

## CHIPPED BEEF AND NOODLES

2 Tsb. butter
¼ lb. dried beef, shredded
¼ cup chopped onion
¼ cup chopped green peppers
2 Tsb. chopped pimento
½ cup chopped celery
2 cups dry noodles
¼ tsp. pepper
2 bouillon cubes
2 cups water
1 can cream of mushroom soup

Place butter in a skillet, add shredded beef & onion. Brown lightly, add noodles, peppers, pimento & celery. Dissolve bouillon cubes in water. Add soup & pepper to water, mix & pour over noodles. Cover & cook 45 min.

-- Tess Keeler

## CARROT CASSEROLE

1 lb. carrots
1 stick margarine
1 Tbs. flour
½ cup sugar
3 eggs

Cook and mash carrots. Mix with other ingredients. Place in greased dish. Bake at 400 deg. - 15 minutes; then 350 deg. - 45 minutes more. Serves 8.

-- Nancy Marr

## GARDEN CLUB CHICKEN CASSEROLE

2 cups diced cooked chicken
2 cups celery, diced (sauteed in butter)
2 cups cooked rice (2/3 cup raw)
1 can cream of chicken soup
1½ cup mayonnaise
1 Tbs. minced onion
1 cup corn flake crumbs
½ cup slivered almonds
2 Tbs. melted butter

Combine chicken, rice, soup, mayonnaise, celery, onion - mix gently. Place in 2-qt. casserole. Combine crumbs, almonds, melted butter - toss to coat. Place over chicken mixture - bake in preheated oven (350 deg.) 40 minutes. Can be prepared ahead and refrigerated. If so, baking time should be increased to 1 hour -- serves 8.

-- Virginia Stepler

## CARROT CASSEROLE

1 bunch carrots, slice thin and cook until almost tender. Drain water and save for sauce.
1 medium onion chopped
1 green pepper chopped
Cook in butter until clear.

Remove vegetables, add 2 Tsb. flour, and cook until brown, add carrot water. Cook until thick and then add carrots. Pour into a buttered casserole. Cover top with buttered bread crumbs. Brown in 350 deg. oven. Can be prepared early and then heated in oven when ready to serve.

-- Judy Berg

# GOURMET CHICKEN CASSEROLE

Line 13 x 9 x 2" buttered casserole with
10 crustless slices of white bread.
4 cups cooked chicken (cubed)
½ lb. or 1 can mushrooms
1 8-oz. can water chestnuts (sliced)
½ cup Hellman's mayonnaise
1 small jar of pimento
10 slices sharp cheese
4 eggs well beaten
2 cups milk
1 tsp. salt
1 can mushroom and 1 can celery soup (undiluted)
2 cups Pepperidge Farm dressing mix

Spread chicken over bread slices, then chestnuts and mushrooms. Dot with mayonnaise, combine soups and pour over. Add pimento, then top with cheese. Mix beaten eggs with milk and salt. Pour over mixture. Let stand overnight.

Bake covered at 350 deg. for 1 hour. Sauté dressing in butter and sprinkle on top and continue baking ½ hour. Serves 8-10.

-- Jessie Beyer

# DAD'S CHICKEN CASSEROLE

2 cups diced cooked chicken
2 cups diced celery,
lightly sautéed in butter
or margarine
2 cups cooked rice (2/3 cup raw)
1 can (10½ oz.) condensed cream of
mushroom soup, undiluted
1½ cups mayonnaise (not salad dressing)
½ cup slivered almonds
2 Tbs. butter or margarine,melted
1 Tbs. instant
minced onion
1 cup crushed
corn flakes

Combine cooked chicken, sautéed celery, rice, soup, mayonnaise and instant onion. Mix gently but thoroughly. Place in a shallow 2-qt. casserole.

Combine corn flakes, almonds and melted shortening; place on top of chicken mixture. Bake, uncovered, in preheated, 350 deg. oven, until top is slightly browned, about 40 minutes.

Dish can be prepared ahead, and refrigerated until needed. Increase baking time, if chilled, to about an hour. Makes 8 servings.

-- Sally Barkhauer

# CHEESE CASSEROLE

4 slices white bread
2 cups sharp cheddar cheese,shredded
2 cups Monterey Jack cheese, shredded
1 4-oz. can whole roasted green chilies
6 eggs
2 cups milk
½ tsp. oregano
½ tsp. pepper

¼ tsp. dry mustard
butter or margarine

2 tsp. paprika
1 tsp. salt
¼ tsp. garlic powder

Spread one side of the bread slices with the butter or margarine. Arrange, butter side down, in an oblong dish. Sprinkle cheddar cheese over the bread, followed by the Jack cheese. Dice the chilies and spread over the cheeses. Beat the eggs, milk, and spices together and pour over the cheese and chilies. Let stand overnight, or for at least 4 hours. Bake at 325 deg. for 50 minutes. Let stand 10 minutes before serving.

-- Carol McCall

# OVERNIGHT EGG CASSEROLE

Cheese Sauce:

- 2 Tbs. butter
- 2½ Tbs. flour
- 2 cups milk
- ¼ tsp. salt
- Dash pepper
- 1 cup (4 oz.) shredded Old English Cheese

Make sauce first:
Melt butter in heavy skillet. Blend in flour. Cook 1 minute, remove from heat. Pour in milk, blend well, return to heat. Cook and stir till mixture thickens. Add salt and pepper. Cook 2 minutes longer. Add cheese. Heat and stir till cheese melts. Set aside. Makes 2½ cups

- 3 Tbs. butter
- 1 cup diced ham
- ¼ cup chopped green onion
- 1½ cup sliced fresh mushrooms
- 3 - 4 Tbs. butter
- 12 eggs beaten
- ½ stick (¼ cup) butter
- 2¼ cups soft bread crumbs (shredded bread)
- 1 tsp. chopped parsley
- 1/8 tsp. paprika

In large skillet melt butter. Sauté ham, onion and mushrooms till ham is hot and mushrooms are shiny. Pour in eggs. Cook over medium high heat, stirring gently to form large soft curd. While eggs are still shiny and not quite set, stir in cheese sauce. (Sauce prevents eggs from getting hard and dry). Turn egg mixture into 13 x 9 x 2" casserole.

Combine melted butter and soft bread crumbs. Spread evenly over egg mixture. Sprinkle with parsley and paprika. Cover and chill overnight. Uncover and bake at 350 deg. 50-60 minutes.

-- Jessie Beyer

# Desserts

## CAROLINE'S SPICE CAKE

2½ cups flour
1 cup brown sugar
2/3 cup shortening
½ tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
1 cup granulated sugar
2 tsp. baking powder
½ tsp. cloves

Mix all ingredients together using a pastry blender. Reserve ½ cup crumbs for topping. Then add:

2 eggs, beaten
1 cup milk
1 tsp. vanilla

Blend well and pour into a prepared 13 x 9" pan. Sprinkle crumbs on top of batter. Bake in a preheated 350 deg. oven for 30 to 35 minutes.

-- Elaine Freed

## FAVORITE BANANA CAKE

3/4 cup butter
1½ cups sugar
½ tsp. baking powder
1¼ cups mashed bananas
1 tsp. vanilla
2½ cups flour
1 tsp. soda
2 eggs
¼ cup sour milk

Preheat oven to 375 deg. Grease & flour pans - layer or 9 x 13". Cream butter, add sugar and cream together until light and fluffy. Add the whole eggs one at a time beating well after each. To the bananas add the sour milk and vanilla. Alternately add the flour mixture and the bananas beginning and ending with the dry ingredients. Beat until smooth and well blended. Bake 25-30 minutes.

-- Mariella Marr

## BLUEBERRY CAMP-OUT CAKE

3 cups all-purpose flour
2 cups sugar
½ tsp. ground allspice
3 tsp. baking powder
1½ cup milk
1-2 cups blueberries
1 cup margarine
1 tsp. salt
3 egg yolks
3 egg whites

Combine flour and sugar. Cut in margarine until the particles are the size of peas. Remove 1 cup and reserve for topping. Add allspice, baking powder, and salt to mixture in bowl. Beat egg yolks lightly with milk and add to flour mixture. Beat till smooth & well blended.

Beat egg whites till stiff and fold into flour mixture. Pour batter into prepared 13"x9"x2" pan.

Sprinkle blueberries over top of batter and top with crumbs. Bake in preheated oven at 350 deg. for 40-50 minutes.

-- Elaine Freed

## GRANDMOTHER SILVERTHORN'S SHORTCAKE

2 cups cake flour
1/4 cup butter
1 Tbs. baking powder
½ cup milk
½ tsp. salt
1 egg
½ cup sugar

Mix dry ingredients, cut in butter, and add beaten egg and milk. Grease and flour an oblong pan - 6½ x 10". Bake at 350 deg. for 25-28 minutes or until golden brown. This shortcake is delicious served warm. Serve with either strawberries or peaches.

-- Helen Drewing

## WILLIAMSBURG ORANGE CAKE

Cream thoroughly in large mixer bowl:
1½ cups sugar
½ cup oleo
¼ cup shortening
1½ tsp. vanilla
3 eggs

Sift together:
2½ cups sifted flour
1½ tsp. baking soda
3/4 tsp. salt

1½ cups buttermilk
1 Tbs. orange rind, grated

1 cup golden raisins
½ cup nuts, chopped

Glaze:
½ cup sugar
1/3 cup orange juice
Simmer until sugar is dissolved.

1. Grease and flour 13½ x 8-3/4 x 1-3/4 pan.
2. Set oven temperature at 350 deg.
3. To creamed mixture in mixing bowl add sifted dry ingredients alternately with buttermilk. Blend.
4. Blend in orange rind, raisins and chopped nuts.
5. Pour into prepared pan. Bake 35-40 minutes.
6. Let cake cool until warm. Prick with toothpick. Pour glaze over top of cake.
7. A dollop of cool whip can be placed on top.

-- Adell Kleinecke

## APPLE DAPPLE CAKE

| | |
|---|---|
| Mix 1 cup oil | 3 eggs |
| 2 cups sugar | 2 tsp. vanilla |

Then sift and add
3 cups flour
1 tsp. soda
1 tsp. salt

Add 3 cups chopped raw & peeled apples and 1 or 1½ cups pecans to batter and mix well.

Bake in greased tube pan for 55 minutes at 350 deg. When time is up time the cake 5 minutes more at 350 deg.

While it is baking make a sauce topping:
1 cup packed brown sugar
¼ cup milk
1 stick oleo or butter, mix & cook 3 minutes only. Pour over hot cake and let it in pan 2 hours. Then remove.

-- Marie Nuss

## CHEESE CAKE

1 unbaked graham cracker crust

Filling:
3 eggs
2 8-oz. packages cream cheese
3/4 cup sugar
1 tsp. vanilla

Beat eggs and cream cheese. Stir in sugar and vanilla. Pour into unbaked crust. Bake at 350 deg. for 35 minutes.

Spread with 1 cup sour cream. Cool on wire rack. Refrigerate - covered.

-- Bunny Chidester

## TEXAS SHEET CAKE

½ pound margarine (2 sticks)
1 cup water
4 Tbs. cocoa
2 cups flour
2 cups sugar
1 tsp. soda
½ tsp. salt
2 eggs
½ cup sour cream

Bring to boil margarine, water and cocoa. Remove from heat. Add flour, sugar, salt and soda which has been sifted together. Beat in eggs and sour cream. Pour into large greased cooky sheet or jelly roll pan (15½ x 11). Bake 20 minutes at 375 deg.

## TEXAS SHEET CAKE FROSTING

1 lb. powdered sugar
4 Tbs. cocoa
1 tsp. vanilla
1 stick margarine
6 Tbs. milk
1 cup nuts
(broken into small pieces)

Heat margarine,cocoa and milk until hot. Add Confectioners' sugar, vanilla and nuts. Spread on cake while still warm.

-- Sally Barkhauer

## PINEAPPLE UPSIDE DOWN CAKE

In bottom of 9" cake pan or iron skillet (if desired) melt 2 Tbs. margarine, blend in ½ cup brown sugar, then arrange pineapple slices with maraschino cherries and nuts on top of oleo and sugar.

Batter
2 Tbs. butter
½ cup hot milk
2 eggs
1 cup sugar
1 tsp. vanilla
1 cup flour
¼ tsp. salt
1½ tsp. baking powder

Beat eggs and sugar until light in color then add flour and liquid alternately and mix well. Pour over fruit and bake 40 mins. at 350 deg.

-- Dorothy Berg

## APPLESAUCE CAKE

1 cup oleo
2 cups sugar
2 eggs
3 cups sifted flour
1 Tbs. cinnamon
2 Tbs. corn syrup
1 cup chopped nuts
½ tsp. salt
1 tsp. cloves
1 Tbs. soda
1½ tsp. nutmeg
2½ cups applesauce
1 cup raisins

Cream oleo and sugar and add eggs. Sift all spices and flour. Add alternately with applesauce and corn syrup to oleo mixture. Fold in raisins and nuts. Pour into greased 12" pan. Bake at 300 for 1 hour and 15 minutes.

-- Dorothy E. Berg

## RUM CAKE

- 1 Duncan Hines yellow cake mix
- 3 eggs
- 3/4 cup oil
- ½ cup rum
- ½ cup water
- 2 tsp. vanilla
- 1 cup chopped nuts

Mix first 6 ingredients. Grease & flour bundt pan. Pour ½ cup nuts in bottom of pan; pour in cake batter, top with remaining nuts. Bake 350 deg. for 40 min. Make sauce; poke cake with knife all the way down, pour sauce over slowly. Let stand 10 min. Remove from pan. May be sprinkled with powdered sugar.

### SAUCE

- 1 cup sugar
- ¼ cup rum
- ½ cup margarine

Mix ingredients in sauce pan; heat 'til oleo is melted. Don't boil.

-- Tess Keeler

## WALDORF ASTORIA ICING

| | |
|---|---|
| 1 lb. powdered sugar | 1 tsp. vanilla |
| ¼ lb. butter | ¼ tsp. salt |
| 2 squares chocolate | 1 cup chopped nuts |
| 2 tsp. lemon juice | 1 egg |

Melt chocolate, add sugar and butter. Cream well. Add egg, lemon juice, salt and vanilla. Beat until light and fluffy. Add chopped nuts and mix thoroughly. Add cream until spreading consistency (about 4 Tbs.) I add the cream before the nuts).

-- Carolyn Bush

## GRANDMOTHER BRUCE'S DATE CAKE

1 8-oz. pkg. dates, cut-up
1 cup hot coffee
1 tsp. baking soda
1 egg, beaten
1 cup sugar
Pinch salt
½ cup shortening
1½ cups flour
1 tsp. baking powder
½ cup chopped walnuts

Mix dates,coffee, and the soda; let cool. Cream sugar and shortening together. Add beaten egg. Pour in date mixture and add the flour, baking powder, salt, and nut meats. Beat well and put in greased, floured bread pan. Bake in a slow oven (350 deg.) approx. 45 minutes, or until toothpick comes out clean.

-- Carol McCall

## CRAZY CAKE

1½ cup flour
4 Tbs. cocoa
1 tsp. baking soda
1 Tbs. vinegar
1 cup water
1 cup sugar
¼ tsp. salt
6 Tbs. oil
1 tsp. vanilla

Combine the flour, sugar, cocoa, baking soda, and salt in an 8" square pan. Make a medievil castle: 3 depressions making 3 courts and a moat around the edge. In the first court put the oil. In the second court put the vinegar. In the third court put the vanilla, and in the moat, put the water. Mix well with a fork. Bake for 30 minutes in 350 deg. oven.

Carol McCall

## HOOTENANY CAKE

1 yellow cake mix
1 cup water
½ tsp. baking powder
3 eggs
½ cup salad oil
1 tsp. vanilla
1 box toasted coconut Instant pudding

Mix and beat 4 minutes.
Separately mix:
- ½ cup walnuts or pecans
- ¼ cup sugar
- 1 tsp. cinnamon
- ½ cup coconut

Grease and flour angel food or tube pan, put in layer of cake mix, then nut layer, another layer of cake mix and nut layer. Bake 350 deg. - 1 hour. (No frosting required).

-- Marge Sandstrom

## NOTAN DESSERT

1 yellow Jiffy cake mix - mix as directed and bake in 9 x 13 pan.
Blend: -- 1 8-oz. cream cheese, 1½ cups milk
Add: -- 1 pkg. instant vanilla pudding
Beat until smooth
Cover the cake with this
Layer: -- 1 large can drained crushed pineapple
Cover that with Cool Whip
Sprinkle with nuts.

-- Mariella Marr

## PEACHES 'N CREAM CHEESE CAKE

Grease bottom and sides of a 9" deep dish or 10" pie pan.

3/4 cup flour  
3 Tbs. soft butter  
½ tsp. salt  
1 tsp. baking powder  
3¼ oz. pkg. dry vanilla pudding mix (not instant)  
1 egg  
½ cup milk

1. Combine above in large mixer bowl. Beat 2 min. @ med. speed. Pour into pan. 2. Place one 20 oz. can sliced peaches, well drained, over batter in the pan. (reserve 3 Tbs. juice). 3. Combine the following in small mixer bowl. Beat 2 minutes at medium speed. Spoon to within 1 inch of edge of batter:

1 8-oz. pkg. cream cheese softened  
½ cup sugar  
3 Tbs. reserved juice

Combine and sprinkle over cream cheese filling: 1 Tbs. sugar; ½ tsp. cinnamon. Bake at 350 for 30-35 minutes until crust is golden. Filling will appear soft. Refrigerate.

P.S. Pineapple chunks can be substituted for peaches.

-- Audrey Stephin

## ORANGE CARROT CAKE

3 cups reg. or unbleached flour
2 cups shredded carrots
2 cups sugar
1 cup coconut
2½ tsp. soda
2½ tsp. cinnamon
1 tsp. salt

1¼ cups cooking oil
2 tsp. vanilla
1 tsp. grated orange peel
3 eggs

1 11-½ oz. can undrained mandarin oranges

Preheat oven to 350 deg. Heavily grease (not oil) 9 x 13 pan. In large bowl, blend all ingredients. Beat 2 minutes at high speed. Pour into pans. Bake 350 deg. for 45-55 minutes or until toothpick inserted in center comes out clean. Cool.

Frost with the following:

1 - 8-oz. cream cheese (softened)
2 Tbs. melted butter
1 tsp. vanilla
3 cups powdered sugar

Blend and beat until smooth.

-- Jane Herron

## PISTACHIO DESSERT

1 can fruit cocktail)
8-oz. crushed pineapple ) Drained
)
Add 1 3-oz. box of pistachio jello
Stir well then add 1 cup small marshmallows
1 - 8-oz. cool whip

-- Florence Meyers

## DARK, MOIST CHOCOLATE CAKE

3 cups flour
4 eggs
2½ cups sugar
2 tsp. baking powder
2¼ cups coffee
1 cup cocoa
1 cup shortening
2 tsp. baking soda
1 tsp. salt

Cream shortening and sugar. Add eggs and beat. Sift and measure flour. Sift together flour, cocoa, baking powder, baking soda, and salt. Add flour alternately with liquid.

Makes:
3 (9" x 1½") layers - 30 minutes
2 (9" x 2") layers - 30 minutes
3 doz. large cupcakes - 15-20 minutes
1 (13"x9"x2") oblong plus
1 (8") round - 35-40 minutes
Bake at 350 deg.

-- Elaine Freed

## WALDORF ASTORIA CHOCOLATE CAKE

1-½ cups milk
½ cup butter
2 cups sugar
2 cups cake flour
4 squares bitter chocolate OR ½ cup cocoa
2 eggs
4 tsp. baking powder
1 tsp. salt
2 tsp. vanilla
1 cup chopped nuts

Cream sugar and butter until light and fluffy. Add melted chocolate. Add 1 egg at a time. Beat. Mix thoroughly. Add milk and flour (flour sifted with baking powder and salt) alternately using 200 strokes to blend ingredients. Add vanilla and nuts. Bake in 3 layers - 375 deg. about 30 minutes.

-- Carolyn Bush

# GERMAN CHOCOLATE CHEESECAKE

1 pkg. German Chocolate cake mix (18½-oz.)
2/3 cup shredded coconut
1/3 cup butter or margarine - softened
3 eggs
2 pkgs. (8-oz. each) cream cheese
2 tsp. plus 1 Tbs. vanilla
2 cups (16-oz.) sour cream
3/4 plus ¼ cups sugar

In large bowl of electric mixer, combine dry cake mix, coconut, margarine (or butter) and ONE egg. Beat on low speed until mixture is crumbly but moist. Press evenly onto the bottom of ungreased 9 x 13" baking pan.

In large bowl, combine softened cream cheese, 2 eggs, 3/4 cup sugar and 2 tsp. of vanilla. Beat mixture until smooth and spread over top of cake base. Bake at 350 deg. for 25 minutes. Meanwhile, in medium bowl combine ¼ cup sugar, 1 Tbs. vanilla and sour cream, and beat until smooth. Remove cake from oven and spread with sour cream mixture. Let cool to room temperature. Refrigerate at least 8 hours before cutting.

-- Beverly Eckard

# MOM'S CHOCOLATE ICE BOX CAKE

2 sticks unsalted butter
2 cups powdered sugar
4 squares Bakers unsweetened chocolate
8 eggs - separated
1 package lady fingers (Hough Bakery)
1 pint whipping cream.

Cream the unsalted butter. Gradually add the powdered sugar. Then add the egg yolks while mixing. Finally add the melted and cooled chocolate. Beat the egg whites until stiff. Gently fold them into the chocolate mixture. Arrange a layer (1 of 2) of lady finger halves on a large plate or platter. Pour about ½ of mixture over. Make another layer and cover with remaining mixture. Refrigerate. Just before serving, top with whipped cream. Recipe may be halved nicely.

-- Stephanie Nelson

## CHOCOLATE CHIP BROWNIES

Preheat oven - 350 deg. Bake 20-25 minutes.

Melt together:
- 1/3 cup butter
- 1 cup brown sugar

Let cool.

Stir in:

| | |
|---|---|
| 1 egg | 1 cup flour |
| ½ tsp. baking powder | 1 tsp. vanilla |
| 1/8 tsp. salt | |

Then stir in ½ of 6-oz. bag of chocolate chips. (Add nuts if desired). Spread into 8 x 8" square pan. Sprinkle remaining chips on top.

Double recipe fills 9 x 13" baking dish.

-- Sandy Garcia

## CHOCOLATE CUP CAKES

- 1 egg
- ½ cup cocoa or 2 squares chocolate
- ½ cup butter or oleo
- 1½ cup flour
- ½ cup sour milk
- 1 tsp. soda
- 1 cup sugar
- ½ cup hot water
- 1 tsp. vanilla

Add ingredients as listed, do not stir until all ingredients are in bowl. Beat well and place in greased (or paper) cup bake pans.

Bake 15-20 mins. 350 deg. Yield 1 doz. Frost with fudge icing.

-- Dorothy Berg

## CHOCOLATE OATMEAL SQUARES

6 oz. chocolate chips
1 can Eagle Brand milk
¼ tsp. salt
¼ tsp. vanilla
1 egg slightly beaten
½ cup margarine
½ tsp. vanilla
1½ cups oatmeal, uncooked
1 Tbs. butter or margarine
1 cup brown sugar
½ tsp. salt
1½ cups flour

Melt together chocolate chips, milk, butter, salt, and vanilla. Set aside. Mix together remaining ingredients. Take 3/4 of the dry mixture and pat into a 9 x 13" pan. Pour chocolate mixture over the top. Then crumble rest of dry mixture over the top. Bake at 350 deg. for 25 minutes. Cool and cut into small squares.

-- Jill Negray

## CHOCOLATE MOUSSE

3/4 cup butter
½ tsp. almond extract
3 egg yolks
½ cup toasted slivered almonds
½ lb. semi-sweet chocolate
2 cups whipped cream (NOT cool whip)
1-½ cups sugar
1 Tbs. brandy extract

Beat butter, sugar, extracts and egg yolks until well blended. Melt chocolate. Add chocolate and almonds to butter and sugar mixture. Beat well. Fold in beaten egg whites and whipped cream. Pour in a mold or in a flat pan. If you use flat pan this can be cut in squares nicely. Can be made ahead - it freezes well.

-- Carolyn Bush

## CHOCOLATE PIE

1/3 cup flour (scant)
1 cup sugar
¼ tsp. salt
½ tsp. vanilla
2 cups milk
2 Tbs. butter
3 egg yolks
2 squares chocolate

Melt chocolate in milk in double boiler. Mix flour and sugar and add to hot milk. Add beaten egg yolks, butter, salt and vanilla. Pour into baked shell.

Meringue:
3 egg whites
4-½ tsp. sugar
1 tsp. vanilla.

Beat until stiff. Pour over chocolate filling making sure to seal meringue where it meets the edge of the crust. Bake 350 deg. until lightly browned.

-- Carolyn Bush

## THE "VERY BEST" FRESH PEACH PIE

5 cups sliced fresh peaches (about 8 large peaches)
½ cup sugar + ¼ cup brown sugar
½ tsp. cinnamon
3 Tbs. flour
Butter

Use 9" pie pan. Combine sugar,flour and cinnamon. Add to peaches and mix lightly. Spread in 9" pastry lined pan.Dot with butter. Adjust lattice top crust, flute edges. Bake in 400 deg. oven 45-50 minutes.

-- Mariella Marr

## FRESH STRAWBERRY PIE

One 9" pie crust, baked. Put a thick layer of fresh strawberries in the pie shell -- about 1 pint.

1 cup sugar
1 cup water
2 Tbs. cornstarch
2 Tbs. Strawberry Jello

Mix and cook until thick and clear. Stir constantly. Take from heat and add jello powder. Mix well. Cool slightly. Pour over berries, chill and serve with whipped cream.

Erma Acheson

## CHOCOLATE PIE

Melt and blend:
    1 pkg. chocolate chips (6 oz.)
    3 Tbs. milk
    2 Tbs. sugar
Cool
    Add 4 egg yolks - one at a time
    1 tsp. vanilla
Beat 4 egg whites until stiff.
    Fold into first mixture.
Pour into graham cracker or regular crust -- or layer with 1 pkg. lady fingers in a 4½ x 8 loaf pan.
Top with whipped cream. Refrigerate.

-- Peg Conley

Next time you bake a pumpkin pie, put a layer of mini-marshmallows on the bottom first. They will rise to the top. -- Tess Keeler.

## GRAHAM CRACKER PIE

16 graham crackers crushed
1 tsp. flour
½ cup butter or margarine
½ cup granulated sugar
1 tsp. cinnamon

Mix and prepare like a pie crust -- keeping a small amount aside for topping.

Custard Filling:
3 egg yolks
½ cup sugar
1 tsp. vanilla
2 Tbs. flour
2 cups milk

Mix egg yolks, sugar, vanilla and flour and gradually add milk, stirring continually. Cook until mixture coats the spoon. Pour into graham cracker crust.

Make a meringue of 3 egg whites and 3 Tbs. granulated sugar. Spread on top of custard and then sprinkle remaining crust crumbs on the top.

Bake at 325 deg. until meringue is lightly browned.

-- Elsie Stepler

## CHOCOLATE PIE

Whip3/4 cup butter well
Add slowly 3/4 cup cocoa and 1 cup sugar which have been sifted together. Beat well.
Add 4 eggs, one at a time and beat well after each.
Pour into baked 9" pie shell.
Chill and serve with whipped cream.

-- Carolyn Bush

## APPLE PIE

Oil pastry
8" or 9" pie 2-crust
2 cups all purpose flour ) Mix with
½ tsp. salt ) fork
¼ cup cold skim milk ) Pour into the
½ cup vegetable oil ) same measuring
) cup. Do not stir.

Add all at once to flour. Stir until well mixed and form into smooth ball with hands. Roll out between two 12" squares of waxed paper. Peel off top paper. With paper side up, pick up pastry and place on pie plate. Carefully peel off paper and gently fit pastry into pie plate.

Put 4 cups sliced apples on pastry and sprinkle with ½ cup sugar mixed with ½ tsp. cinnamon. Bake at 450 deg. to start, then 350 deg.

-- Florence Meyers

## SUGARLESS APPLE PIE

6 oz. frozen unsweetened apple juice
2 Tbs. cornstarch
1 Tbs. oleo
1 Tbs. cinnamon
5 apples or enough to fill pie pan.
Prepare crust and fill with apples.

Heat the apple juice, oleo and cinnamon then thicken with the cornstarch and pour over the apples and cover with the top crust. Cut the slits in top crust and brush with milk. Bake at 400 deg. until done.

-- Dorothy Berg

## MAIN CUSTARD PIE

Beat 1 egg white stiff
Add to it -
- 1/2 cup sugar
- 1/4 tsp salt
- 1/4 tsp nutmeg
- 1 tsp vanilla

Mix this into egg white. Drop in egg yolk and 2 large eggs or 3 small eggs and beat only enough to blend. Finally add 2½ cups warm milk and turn into unbaked pie shell. Pre-heat oven to 450 deg. slide in pie, shut oven door and immediately reduce heat to 425 deg. Bake exactly 30 min. by clock. Turn off heat and remove pie from oven. Place on rack to cool. There will be a place in center that is not congealed. That will finish in pie pan. Any longer baking the whole thing would curdle it. Follow directions absolutely.

-- Marie Nuss

## AMAZING COCONUT CUSTARD PIE
(Made in a blender)

2 cups milk
3/4 cups sugar
½ cup biscuit mix
4 eggs
¼ cup margarine
1½ tsp. vanilla
1 cup coconut

Combine milk, sugar, biscuit mix, eggs, margarine and vanilla in electric blender. Cover and blend for 3 minutes on low speed. Pour into greased 9" pie pan. Let stand about 5 minutes then sprinkle with coconut. Bake at 350 deg. 40 minutes. Serve warm or cold.

-- Mariella Marr

## PEANUT BUTTER PIE
(makes 2)

1 8-oz. package cream cheese
1 4-oz. package cream cheese
1 cup peanut butter
1-1/3 cup confectioners sugar
3/4 cup milk
19-oz. (or largest size)
  carton Cool Whip
2 graham cracker crusts

Soften cream cheese and mash with a fork. Add remaining ingredients in order, mixing thoroughly. Pour into 2 graham cracker crusts and refrigerate or freeze. Sprinkle with crushed peanuts before serving.

-- Julie Miller

## PEANUT BUTTER PIE

1 - 10" graham cracker crust

8 oz. cream cheese, whip
1 cup crunchy or smooth peanut butter
1 cup confectioners sugar
2 beaten eggs, then
  Fold in 12 or 16 oz. cool whip and pour into crust. Put into freezer for at least 2 hours, remove ½ hour before serving.

-- Dorothy Berg

To prevent crust from becoming soggy with cream pies, sprinkle crust with powdered sugar.

Marge Sandstrom

## RICE CUSTARD PUDDING

1/3 to 1/2 cup of Uncle Ben's rice
1 cup of hot water + ¼ tsp. salt
Cook in double boiler for 20 minutes

3 beaten eggs with ½ cup white sugar
Heat 3 cups of milk and ½ tsp. vanilla
Pour hot milk over eggs + sugar slowly.

Put cooked rice in bottom of casserole with a few raisins and 1 tsp. cinnamon. Sprinkle ¼ cup brown sugar over all.

Pour eggs, milk, sugar, vanilla slowly over rice. Do not stir. Add 3 lumps butter.

Put casserole in pan with about an inch or so of water,and cook about one hour at 350 deg. or until knife inserted comes out clean in custard.

-- Frances Hallier

## OLD-FASHIONED BREAD PUDDING

1. Measure into top of a double sauce pan 1 cup dark brown sugar.
2. Butter 3 slices bread using 2 Tbs. butter for three slices. Dice the bread and sprinkle over the brown sugar in saucepan.
3. Add 1 cup raisins
4. Beat: 3 eggs, 2 cups milk, 1/8 tsp salt and 1 tsp. vanilla.

Pour over bread. Do not stir. Place over simmering water and cook for 1 hour. The brown sugar will form a sauce. Serve warm or cold. Serves 4 - 6.

-- Jessie Beyer

# PUMPKIN SQUARES

Crust:
1 two-layer yellow cake mix
½ cup (1 stick) butter at room temperature
1 egg lightly beaten

Filling:
1 can (29 ounces) pumpkin (not pie filling)
3 eggs
½ cup light or dark brown sugar
½ cup granulated sugar
2/3 cup (5.3 ounces) evaporated milk (not sweetened condensed)
½ tsp. ground ginger
½ tsp. ground nutmeg
1 tsp. ground cinnamon

Topping:
1 cup reserved cake mix
½ cup sugar
½ cup chopped nuts
1/4 cup (½ stick) butter

Remove 1 cup of the cake mix and reserve for topping.

In mixing bowl, beat together the remaining cake mix, butter and egg until evenly mixed. Press into the bottom of a greased and floured 13 x 9 inch baking pan (or two 9-inch pie pans).

Combine pumpkin, eggs, both sugars, milk, ginger, nutmeg and cinnamon. Pour over crust.

To make topping, combine reserved 1 cup cake mix, sugar, nuts and butter by crumbling them together with your fingers. Sprinkle over pumpkin filling.

Bake in preheated 350-deg. oven for 1 hour or until set and lightly browned. Makes 12 to 16 servings.

I do not pour the filling over the crust until I have the topping mixed and ready to go.

-- Carolyn Bush

## PUMPKIN DESSERT

1 box yellow cake mix
(Reserve 1 cup of cake mix for topping)
3 eggs
1 can Pumpkin pie mix
1 13-oz. can evaporated milk
½ cup plus 1 Tbs. melted butter or margarine.

Mix remaining cake mix with 1 slightly beaten egg. Add ½ cup shortening (melted). Press dough into 9" x 13" pan (glass). Add 2 eggs and evaporated milk to pumpkin pie mix. Pour into shell and top with:
Remaining cake mix which has been mixed with 1 Tbs. melted shortening.
Sprinkle with cinnamon. Bake at 350 deg. for 40-50 minutes.

-- Sally Barkhauer

## STRAWBERRY REFRIGERATOR DESSERT

1 Large Strawberry Jello
2 Frozen Pkgs. 10 oz. strawberries
1 Dream Whip - 12 oz.
1 Angel Food Cake

Make the Jello - let thicken - combine with dream whip. Fold in the berries. Pick the cake in pieces about the size of a half dollar. Mix together berry mixture and cake pieces. Pour in a flat pan 8 x 13 and refrigerate.

-- Shirley Shorf

## SPICY APPLE TWISTS

2 baking apples, pared, cored and cut into 8ths
1½ cup flour
½ cup shortening
1/3 cup melted butter
½ cup sugar
½ cup water
1 tsp. salt
4 to 5 Tbs. cold water
1 tsp. cinnamon

Prepare apples. Sift flour and salt into bowl. Cut in shortening, sprinkle water over mixture and mix. Form into ball and roll out to 16" x 10". Cut into 16 1" strips. Wrap each strip around apple wedge. Arrange in 13" x 9" x 2" pan, sides not touching. Brush with butter. Sprinkle with cinnamon-sugar mixture. Pour water into pan. Bake at 450 deg. for 25 to 30 min.

-- Nancy Bruce

## FRUITY SQUARES

¼ cup butter or margarine - melted
1 cup light brown sugar
1 egg
½ cup mincemeat
¼ tsp. salt
½ tsp. vanilla
1 cup flour
1 tsp. baking powder

Blend butter and sugar. Add egg and vanilla and mix well. Stir in mincemeat. Sift together dry ingredients and mix well.

Spread in greased 8" pan. Bake at 350 deg. for 40-45 minutes. Cool and cut into 2" squares. Roll each square in confectioners sugar.

-- Nancy Bruce

## NO BAKE TORTE

1 lb. box Graham crackers
2 pkg. instant French vanilla pudding
1 large Cool Whip
1 can chocolate frosting
3-3/4 cup milk
coarse chopped nuts
Use 9 x 13 pan

Make pudding with milk. Put a layer of crackers on bottom of pan.
1/3 pudding on top
1/3 cool whip on top
Repeat for 3 layers ending with crackers on top. Spread frosting on top & sprinkle nuts on.
(Can use canned or fresh fruit on pudding.)

Refrigerate 24 hours.

-- Tess Keeler

## PECAN TORTE

1 cup pecans, chopped coarsely
14 Ritz crackers, chopped coarsely
3 egg whites, beat stiff
3/4 cup sugar
½ tsp. baking powder
1 tsp. vanilla
½ pint heavy cream, whipped

Add sugar, baking powder, and vanilla to beaten egg whites. Fold in nuts and crackers.

Put in buttered 9-inch square pan. Bake 35-45 minutes for 325 deg. Cool and cover with whipped cream. Refrigerate at least 4 hours.

-- Nancy Bruce

## FROZEN BANANA VELVET

2 cups mashed ripe bananas
1¼ cups buttermilk
1 cup sugar
1 tsp. vanilla
1 9-oz. container Cool Whip

Mix mashed bananas with buttermilk, stir in sugar and vanilla. Pour in shallow pan and freeze. Remove from freezer and fold in Cool Whip and return to freezer. That is all there is to it. You can pour Strawberry Sauce and slivered almonds on it if you want to make it extra special. Just scoop out into dessert dishes and serve. Makes a large amount. I use my Tupperware pan about 8½ x 13.

-- Shirley Shorf

## APRICOT MUMBLES

3/4 cup oleo
1 cup brown sugar
½ tsp. soda
1 jar apricot filling or jam
¼ cup coconut (optional)
1½ cup flour
½ tsp. salt
1½ cup rolled oats

Mix oleo and sugar. Sift flour, salt & soda and add to oleo mixture. Add oats and mix to crumbly dough consistency. Press half of dough into 9 x 12 pan and spread with the jam. Put rest of dough on top (with coconut). Bake at 400 deg. for 25 mins.

-- Dorothy E. Berg

## EASY HOMEMADE ICE CREAM WITH OREO COOKIES

3 egg yolks
1 (14 oz.) can sweetened condensed milk
2 Tbs. water 4 tsp. vanilla
1 cup coarsely crushed Oreo sandwich cookies
2 cups (1 pt.) whipping cream, whipped

In large bowl, beat egg yolks; stir in milk, water, and vanilla. Fold in cookies and whipped cream. Pour into foil-lined 9 x 5" loaf pan or other 2-quart container. Cover; freeze 6 hours or until firm. Scoop or slice ice cream to serve Makes about 1½ quarts.

-- Susan Freed

## FAVORITE BROWNIES

(Easy-to-make)

| | |
|---|---|
| Melt together | (2 sqs. chocolate<br>(½ cup shortening |
| Blend in | (1 cup sugar<br>(2 eggs, well beaten<br>(1 tsp. vanilla |
| Stir in | (3/4 cup flour<br>(½ tsp. baking powder<br>(½ tsp. salt |

Add, if desired: ½ cup chopped nuts. Pour into well greased 8" sq. pan. Bake in moderate oven - 350 deg. - 35 min.

Mariella Marr

# Candy Cookies Frostings

## WESTERN RESERVE BUCKEYES (Candy)

½ lb. butter or margarine
1 lb. + 2 cups confectioners' sugar
1 Tbs. vanilla
6 oz. semi-sweet chocolate
2 cups creamy peanut butter
¼ of a single block of paraffin

Cream butter or margarine, confectioners' sugar,peanut butter and vanilla making sure it is smooth. Form balls of this and place on a cookie sheet with wax paper. Put in refrigerator until firm.

Melt semi-sweet chocolate bits and paraffin over hot water in double boiler.

Insert a toothpick in peanut butter and dip part of it in chocolate mixture to resemble a buckeye. Lift out quickly and twirl ball slightly for a second. The chocolate hardens almost instantly. Put back on cookie sheet lined with wax paper.

-- Julie Freed

## CHOCOLATE CHIP KISSES

Beat 2 egg whites until foamy.
Add: 1/8 tsp. salt
 1/8 tsp. cream of tartar
Beat until stiff
Add 3/4 cup sugar (2 Tbs. at a time)
1(6-oz.) pkg. chocolate chips
½ tsp. vanilla
May be colored with drops of food color.
I use red, pink and green.

Drop by teaspoon onto cookie sheet covered with brown paper. Bake at 300 deg. for 25 min. Done when can be lifted off paper.

-- Peg Conley

## CHOCOLATE OATMEAL DROPS
(Sweet without sugar)

1 cup flour
1 tsp. baking powder
½ tsp. salt
2 sq. unsweetened chocolate
3/4 cup shortening

1 tsp. vanilla

1 cup honey
2 eggs
¼ cup milk
3 cups rolled oats
1 cup chopped dates

Melt chocolate. Combine shortening and honey, mix well. Add eggs, one at a time, beating well after each addition. Stir in chocolate. Add milk, alternately with flour mixture, stirring to combine. Add remaining ingredients, mix well. Drop from teaspoon on greased baking sheet. Bake in a moderate oven (350 deg.) about 15 minutes. Makes 3-½ dozen cookies.

-- Shirley Shorf

## OATMEAL CHOCOLATE CHIP COOKIES

1 cup nut meats-chopped
7 oz. pkgs. chocolate chips
3/4 cups flour
½ tsp. soda
½ tsp. salt
1 egg
½ tsp. vanilla

1 cup rolled Oats
½ cup shortening
3/4 cup light brown sugar

Sift flour, salt and soda; add nuts and chocolate chips and rolled oats, and mix. Cream shortening well, add sugar and continue creaming; add egg and vanilla; add dry ingredients gradually. Drop by teaspoonfuls on a greased cookie sheet. Bake in a moderate oven (375 deg.) about 12 minutes.

-- Shirley Shorf

## DOUBLE CHOCOLATE COOKIES

1 cup (two sticks) of butter
2 cups sugar
2 eggs
1 cup cocoa powder (not a mix)
1 cup of dairy sour cream (8 oz.)
2 tsp. vanilla
4 cups flour

1 tsp. baking soda
1 tsp. salt
1 cup chopped walnuts

Rich chocolate frosting

Beat butter and sugar until light and fluffy in large bowl with electric mixer on high speed; beat in eggs until well blended. Mix in cocoa, sour cream, vanilla until well blended. Sift flour, baking soda and salt into bowl; blend to make soft dough; stir in chopped walnuts. Drop by teaspoonfuls, 2 inches apart on cookie sheets. Bake in moderate oven (350 deg.) 10 minutes or until cookies are firm when touched with fingertip; transfer to wire racks with pancake turner; cool. Frost with rich chocolate frosting. Pack in metal tin with a tight fitting lid.

## RICH CHOCOLATE FROSTING

(makes about 1½ cups). Melt ¼ cup butter, 3 squares of unsweetened chocolate and 3 tablespoons strong coffee (I use water). Remove from heat and beat in 3 cups of Confectioners sugar with a wire whip. (Note: if frosting becomes too thick add a few drops of hot water.)

-- Jane Herron

## ORANGE DROP COOKIES

2/3 cup shortening
½ tsp. baking powder
1 egg
½ cup orange juice
2 Tbs. grated orange rind
2 cups flour
3/4 cup sugar
½ tsp. soda
½ tsp. salt

Heat oven to 400 deg. (moderate hot). Mix shortening, sugar, and egg. Stir in orange juice and rind. Blend dry ingredients; stir in. Drop by rounded teaspoonfuls 2" apart on ungreased baking sheet.
Bake 8-10 minutes. Frost with:

### Orange Butter Icing

Blend 2 cups sifted confectioners' sugar and 2 Tbs. butter; stir in 1 Tbs. grated orange rind and about 2 Tbs. orange juice until smooth.
Yield: 4 dozen.

-- Sandy Garcia

## SCOTCH COOKIES

3/4 cup butter
1 egg
4 Tbs. dark full-flavored molasses
2 tsp. soda
½ tsp. salt
1 cup brown sugar
2¼ cups of flour
1 tsp. cinnamon
1 tsp. ginger

Let batter stand an hour in the refrigerator. Make balls about the size of a walnut, dip in water, and then in white sugar. Arrange on the cookie sheet, allowing for room to spread. Grease cookie sheets well. Bake at 350 deg. for about 9 minutes. Yields approximately 60 cookies.

-- Helen Drewing

## SUN MAID RAISIN OATIES COOKIES

1 cup margarine or butter Crisco.
3/4 cup granulated sugar
3/4 cup packed brown sugar
2 eggs
1½ tsp. vanilla
1 tsp. baking soda + 1 tsp. salt
2 cups old fashioned oats
1 cup Sun Maid raisins
½ cup chopped nuts
2 cups flour

Cream together butter, sugar, vanilla and eggs. Stir in sifted flour, salt, soda and oats. Mix well.

Drop by tablespoons onto lightly greased baking sheet. Bake above oven center at 375 deg. 10 to 12 minutes or until lightly browned. Makes about 36 cookies.

-- Frances Hallier

## BUTTERSCOTCH COOKIES

2 cups brown sugar
½ cup shortening
1 tsp. soda
1 tsp. cream of tartar
2 eggs
2½ cups flour
2 tsp. vanilla
¼ tsp. salt

Mix all ingredients together in order. Form into a roll and refrigerate until chilled. Slice thinly and bake on lightly greased cookie sheet at 350 deg. for 8 minutes.

Chopped nuts may be added to dough before chilling or a few may be put on just before baking.

-- Nancy Bruce

## JUMBO RAISIN COOKIES

1 cup water ) Cook by boiling 5
1 cup raisins) minutes - cool

1 cup shortening)
2 cups sugar ) Cream together
2 tsp. salt ) then add

3 eggs
4 cups flour
¼ tsp. nutmeg
1½ tsp. cinnamon
½ tsp. allspice
1 cup nuts

1 tsp. vanilla
1 tsp. baking soda
1 tsp. baking powder

Add the raisins and water then the sifted dry ingredients and blend. Drop by teaspoon on greased cookie sheets.
Bake at 400 deg. 12-15 min.
60 cookies.

-- Dorothy Berg

## OATMEAL MACAROONS

½ cup shortening
1 tsp. salt
1 tsp. cinnamon
1 tsp. vanilla
1 Tbs. molasses
1 cup sugar
1 egg unbeaten

1 cup sifted flour
3/4 tsp. soda
1 cup rolled oats
1/3 cup each:
  raisins
  dates cut
  nuts

Combine first seven ingredients and beat well. Sift flour and soda. Add to first mixture. Mix well. Add remaining ingredients and mix well. Drop by teaspoons of dough on greased sheet. Bake 350 deg. 10-15 minutes. Makes about 60 cookies.

-- Sue Weber

## CRUMB COOKIES

1 lb. shelled Filberts (ground)
1/3 cup fine bread crumbs
6 egg whites
¼ tsp. salt
1 lb. Confectioners' sugar

Grind nut meats fine. Bread crumbs should be very fine. Beat egg whites to a stiff froth, add salt and beat until almost stiff, then start adding the sugar, beating it in. Fold in last part of the sugar, the nut meats and the bread crumbs. Drop by spoonfuls on a greased cookie sheet and bake in a moderate oven (350 deg.) 12 to 15 minutes.

-- Shirley Shorf

## SUGAR COOKIES

1½ cups sugar
3¼ cups flour
2/3 cup shortening
2 eggs
2½ tsp. baking powder
2 Tbs. milk
1 tsp. vanilla
½ tsp. salt

Mix ingredients. Shape dough into ball; wrap, refrigerate 2-3 hours. Roll out dough (softer cookies roll 1/8" to 1/4" thick - crisp cookies roll paper thin). Bake at 375 deg. for 8 minutes. Makes approximately 6 dozen.

-- Ann Estesen

## RUSSIAN WAFERS

1/2 cup butter or
margarine
1 cup ground nuts (any kind)
3 Tsb. powdered sugar
1 cup sifted flour
1 tsp. vanilla

Preheat oven 350 degrees - bake 15-20 min. Use ungreased cookie sheet. When butter is soft, stir in sugar with fork or on low speed. Add nuts alternately with flour in small amounts. Add vanilla last. Continue to mix well with fork or hands.

Roll into balls, size of marbles. Place on cookie sheet. Press down with fork up and down and sideways. Bake 15-20 minutes until brown around edges. Remove from oven and when cool enough to handle, dredge in powdered sugar. Yield 28-30 cookies. They taste better when allowed to season in an airtight container for 3-4 days or longer.

-- Rose Marshall

## POTATO CHIP COOKIES

1 lb. margarine*- whip for 15-20 min.
1 cup sugar
1 Tbs. vanilla
3½ cups flour
2 cups crushed potato chips (coarse)

Mix and drop from spoon on ungreased cookie sheet. Bake 325 deg. for 20 min. Yield - about 10 doz.
*(Margarine should resemble whipped cream)

-- Carolyn Bush

## PEANUT BUTTER BURST COOKIES

2 cups all purpose flour
1 tsp. baking powder
¼ tsp. salt
1 cup butter, softened
3/4 cup firmly packed light brown sugar
½ cup sugar
½ tsp. vanilla
1 egg
1 12-oz. pkg. (2 cups) peanut butter chips

Preheat oven to 375 deg. In a small bowl, combine the flour, baking powder, and salt; set aside. In a large bowl, combine butter, brown sugar, sugar, and vanilla; beat at medium speed until creamy (about 3-5 minutes). Add egg; beat well. Turn mixer to low; gradually add the flour mixture. Drop by rounded teaspoons onto ungreased cookie sheets. Bake for 7-9 minutes. Cool on cookie sheets 2 minutes. Remove and cool completely. Cookies will be a light brown color with a light brown edge. Makes 6 dozen 2" cookies.

-- Carol McCall

## SWEDISH COOKIES

1 cup butter
½ cup powdered sugar
1-3/4 cups flour
1 cup ground nut meats
1 tsp. vanilla

Cream butter, add sugar, flour, nuts and flavoring. Chill. Roll in small balls and pat down to size. Bake 15 minutes in a moderate oven. Roll in powdered sugar.

-- Shirley Shorf

# FRUITCAKE COOKIES

1 cup light brown sugar
½ cup soft margarine
1 egg
1 tsp. vanilla
1/3 cup chopped marachino cherries
1/3 cup raisins
1/3 cup crushed pineapple
2 cups flour
½ tsp. baking soda
½ tsp. salt
1 tsp. baking powder
1/3 cup chopped nuts

Cream together brown sugar, margarine, egg, and vanilla. Add cherries, raisins, and pineapple. Sift together flour, soda, salt, and powder. To the dry ingredients add the nuts and mix until nuts are coated with flour. Add this to creamed mixture and mix well. Drop by spoonfuls about 2" apart on greased cookie sheet. Bake at 375 deg. oven 10-15 minutes or till lightly browned. Makes 3½-4 dozen cookies.

-- Carol McCall

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When rolling cookie dough; use powdered sugar instead of flour. Cookies will look and taste better and dough won't be too heavy. -- Marge Sandstrom.

## TAFFY COOKIES

(Mrs. Berglund's Swedish Recipe)

1 cup shortening
1 cup brown sugar
1 unbeaten egg yolk (egg white to be used for top)
1 tsp. vanilla
2 cups flour
1/8 tsp. salt
2 tsp. cinnamon
½ cup chopped nut meats (for top)

Pat out thin on well greased cookie sheet with edge. Spread unbeaten egg white on top and sprinkle with the chopped nut meats. Bake 30 minutes in slow oven (275 deg.), on baking sheet 12 x 16". Cut in diamonds while hot.

-- Shirley Shorf

## NUT MACAROONS

2 egg whites
½ cup granulated sugar
¼ tsp. salt
1 cup ground nuts
½ tsp. almond flavoring

Beat egg whites until quite stiff; then gradually add sugar, while continuing to beat until stiff and sugar is dissolved. Fold in salt, ground nuts and almond flavoring. Drop mixture by tablespoonfuls onto ungreased cookie sheet about 1" apart. Bake in a moderate oven of 350 deg. for 15 or 20 minutes or until dry and slightly brown at edges. Remove immediately. Makes 18.

-- Shirley Shorf

# CHOCOLATE SNOW BALLS
(J. Bader's Recipe)

| | |
|---|---|
| 1-¼ cup butter | 2/3 cup sugar |
| 2 tsp. vanilla | ½ tsp. salt |

2 cups sifted All Purpose flour
½ cup cocoa - less 1 Tbs.
2 cups nuts chopped fine (Pecans)

Cream shortening and sugar until fluffy - add vanilla. Sift flour, salt and cocoa, and add to creamed mixture. Blend thoroughly. Add nuts and mix well.

Make small balls and bake on ungreased cookie sheet in moderate oven (350 deg.) about 15 minutes. Cool and roll in confectioners' sugar.

-- Shirley Shorf

## ORANGE BLOSSOMS

| | |
|---|---|
| 3 eggs | 1½ tsp. baking powder |
| 1-1/3 cups sugar | ½ tsp. salt |
| 1½ cups flour | 1 tsp. vanilla |
| ½ cup water | |

Mix ingredients together in a mixing bowl. With beater on low, beat until everything is well blended, scraping from the sides. Place 1 Tbs. into miniature muffin tins. Do not grease. Bake 10 minutes in 350 deg. oven. They should not brown. Let set in tins, slightly tilted, for 5 minutes. Work loose with fingers and dip into syrup.

### Syrup

Grate the rind of 1 lemon and 1 orange, use juice of each and 1 pound of confectioners' sugar. Makes 3-4 doz.

-- Sally Barkhauer

## RANGER COOKIES

| | |
|---|---|
| ½ cup shortening | ¼ tsp. salt |
| ½ cup granulated sugar | 1 cup flour (scant) |
| ½ cup brown sugar | 1 cup quick oats |
| 1 egg | 1 cup rice crispies |
| ½ tsp. vanilla | 1 cup coconut |
| ½ tsp. soda | 1 Tbs. molasses |
| ¼ tsp. baking powder | |
| ½ tsp. cinnamon | |

Cream shortening. Add sugar until well blended. Add egg & vanilla. Sift together dry ingredients, add to mixture. Then beat in oats, rice crispies & coconut. Drop by teaspoon on cooky sheet. Bake at 350 deg. for 8 minutes. Makes 4 doz. cookies.

-- Sally Barkhauer

## COCONUT COOKIES USING SOUR CREAM

1 cup butter
2 eggs
1 tsp. vanilla
¼ tsp. salt
4-1/3 cups flour
2 cups sugar
1/3 cup sour cream
1 tsp. lemon juice
½ cup coconut
1 tsp. baking powder

Cream butter and add sugar. Mix until creamy. Add eggs and cream and beat 1 minute. Add rest of ingredients; chill. Break off bits of dough and flatten down 3" apart on greased baking sheet. Bake 12 minutes in moderate oven.

-- Shirley Shorf

## CRISPY PECAN COOKIES

1½ cups pecans - broken
2 egg whites
1 cup brown sugar
Dash salt
1 tsp. vanilla
3 Tbs. flour

Beat egg whites stiff, but not dry. Add ½ cup sugar, a Tablespoon at a time, beating each one as added. Fold in the rest of the sugar, mixed with the flour and the salt. Fold in the vanilla and nuts. Drop by spoonsful on cookie sheet. Bake at 325 deg. until nicely browned - about 10 minutes.

-- Shirley Shorf

## BOURBON BALL COOKIES

No Bake

(2 cups finely crushed Vanilla Wafers)
(1 cup Powdered Sugar )
-(2 Tb. Cocoa )-
(1 cup finely crushed nuts )

(5 Tb. Corn Syrup)
(1/4 cup Bourbon )

1/2 cup Powdered Sugar
1/2 cup Coconut

Mix the first four ingredients well. Add syrup and bourbon. Mix well. Roll into one-inch balls and roll in the sugar and coconut mixture. Place on wax paper on a cookie sheet to dry partly - place in wax paper lined cookie tin. Age a few days before serving.

-- Shirley Shorf

## BANANA FUDGE BARS

1/3 cup melted margarine
3 Tbs. cocoa
¼ tsp. salt
1 tsp. baking powder
1 cup mashed ripe bananas
1 cup chopped nuts

½ cup sifted flour
1 cup sugar
2 eggs - beaten
1 tsp. vanilla
1 Tbs. milk

Combine margarine, cocoa and sugar. Mix eggs, vanilla and milk; add alternately with the sifted dry ingredients to cocoa mixture. Stir in bananas and nuts; pour into a greased 8 x 8 x 2" pan. Bake in a moderate oven, 350 deg. for about 50 minutes. Cool and cut into 12 bars.

-- Shirley Shorf

## NUT COOKIES

½ cup shortening
2/3 cup corn syrup
½ tsp. salt
1 egg
1 tsp. vanilla
Powdered sugar
(for dusting tops of cookies)
1¼ cups sifted flour
1 tsp. baking powder
1/3 cup chopped nuts

Cream shortening, add corn syrup and cream thoroughly. Add egg, vanilla and nuts and beat well. Add sifted dry ingredients gradually to creamed mixture. Drop from a teaspoon onto a greased cookie sheet. Bake in a hot oven (400 deg.) for 10 minutes, or until lightly browned. Dust with sugar.

(Makes about 4 dozen cookies)

-- Shirley Shorf

## BUTTER NUT BALLS

½ lb. butter
½ cup sugar
2 eggs, unbeaten and separated
1 cup ground almonds
2¼ cups all-purpose flour

Cream butter, add sugar gradually; add egg yolks, one at a time. Add flour and shape into balls the size of a walnut. Roll in the unbeaten egg whites, then in the ground almonds. Place on a greased cookie sheet and press half a candied cherry into each ball, flattening it out into ½" thickness.

Bake in a slow oven 325 deg. - 30 minutes or until straw colored.

-- Shirley Shorf

## NUT LOG
(24 Servings)

Clean ½ gallon milk carton
¼ lb. margarine
1 cup (6-oz.) semi-sweet chocolate morsels
1 10-oz. pkg. miniature marshmallows
1 8-oz. pkg. rice cereal (crisp)
2 cups Spanish peanuts
2 cups chopped pecans
3 cups popped pop corn

Melt margarine, chocolate, and marshmallows together in top of double boiler. Mix remaining ingredients in a very large bowl. Pour melted chocolate mixture over dry ingredients and mix thoroughly. Spoon mixture into milk carton, pack tightly and place in refrigerator for at least 1 hour. Peel carton off log and slice into servings.

-- Marge Sandstrom

## ALMOND CRESCENTS

1 cup butter or margarine
½ cup granulated sugar
½ tsp. salt (can be omitted)
1 cup unblanched almonds ground
1½ cup sifted flour (Sapphire flour)

Cream butter, add sugar. Beat until light. Stir in the almonds, add the flour. Roll into small balls and shape into crescents. Place on ungreased cookie sheet. Bake at 350 degrees until light brown - about 15 minutes. Dip cookies into powdered sugar while warm. Yield about 60 cookies.

-- Rose Marshall

## ALMOND CAKES

1 tsp. Almond extract
2 cups butter
4 cups sifted cake flour
1½ cups sugar
½ tsp. salt
Blanched Almond halves

Blend Almond extract into butter, creaming until soft. Gradually work in flour, then sugar and salt. Knead to a paste. Form into a thick roll, then cut in ½" slices. Arrange on a greased cookie sheet, press an almond half into center of each and bake about 30 minutes in a moderate oven 350 deg. Approximate yield 1½ dozen.

-- Shirley Shorf

## ALMOND CRESCENTS

Mix thoroughly:
    1 cup shortening
    1/3 cup sugar
    2/3 cup blanced almonds, chopped
Sift together:
    1-2/3 cup flour
    ¼ tsp. salt and blend into
        first mixture.

Chill dough - roll pencil thick in about 2-1/2" lengths. Form into crescents. Dip into Confectioners sugar and then bake in 325 deg. oven for 14-16 minutes.
Melt in your mouth!!1

-- Dorothy J. Berg

## ALMOND BAR

1 cup butter
1½ cup blanched almonds
1 cup sugar
1 6-oz. package chocolate chips

Melt butter in heavy skillet. Add sugar and nuts. Cook on medium heat, stirring constantly until almonds make popping noises and sugar is golden brown. (about 15 minutes).

Pour immediately onto a cookie sheet. Spread out nuts evenly. Sprinkle with chocolate chips. Allow chips to melt. Then spread through the sugar mixture.

Refrigerate till cool. Break into pieces. Store in metal container. Enjoy!

-- Jill Negray

## JIFFY PEANUT HAYSTACKS

1 Tbs. smooth peanut butter
1 cup roasted peanuts
1 3-oz. can Chow Mein noodles
1 6-oz. package butterscotch morsels

Melt peanut butter and butterscotch morsels in a heavy sauce pan over low heat. Then add peanuts and chow mein noodles and mix till well coated. Form little clusters and place on waxed paper. Allow to harden in the refrigerator. Makes about 24.

-- Jill Negray

# Breads
# Rolls

## SUGAR ROLLS

5 cups flour ) mix like
1 lb. margarine ) pie dough
1 cup warm milk
4 egg yolks
1 yeast cake
1 tsp. salt

Mix and refrigerate overnight.

Roll the dough out as you would pie dough but in sugar rather than flour. Cut into long strips so it can be rolled like a jelly roll.

Make a mixture of sugar, nuts and a little cinnamon and sprinkle on dough. Roll (like a jelly roll) and cut into pieces approx. 2 inches.

Bake at 375 deg. until lightly browned.

-- Elsie Stepler

## GRAPE-NUT BREAD

1 cup milk
½ cup grape-nuts
1 cup sugar
1 egg
2 cups flour
1 tsp. baking powder
1 tsp. baking soda
Pinch salt

Soak Grape-nuts in milk for 15 minutes. Mix remaining ingredients with Grape-nuts and milk. Bake for 1 hour or until done, at 375 deg. oven.

-- Carol McCall

## APPLESAUCE HARVEST BREAD

½ cup margarine or butter
2/3 cup sugar — 2 eggs
2 cups flour — 1 tsp. baking soda
1 cup canned applesauce
3/4 cup shredded cheddar cheese
½ cup chopped walnuts

Cream together butter and sugar 'til light and fluffy. Add eggs and beat well.

Stir thoroughly, flour, soda, and ½ tsp. salt. Add to creamed mixture.

Stir in applesauce, cheese and nuts. Turn into 9 x 5" greased loaf pan and bake at 350 deg. for 50 to 55 min. - until tested with tooth pick. Cool 10 min. in pan and remove and cool on rack.

-- Erma Acheson

## CARROT BREAD

1 cup sugar
3/4 cup salad oil
1½ cup flour
1 tsp. baking powder
1 tsp. baking soda
1 tsp.cinnamon
¼ tsp. salt
1 cup grated carrots
2 eggs
½ cup chopped nuts

Beat sugar and salad oil until well blended then add eggs and beat well. Add rest of the ingredients and pour into 1 greased loaf pan. Bake 55 minutes at 375 deg.

-- Dorothy Berg

## COFFEE CAKE

1 cup flour
1 Tbs. butter
2 tsp. baking powder
½ tsp. salt
1/3 cup milk (about)
1 egg

Cut shortening into sifted dry ingredients. Add egg and liquid, making a soft dough. Work as quickly as possible. Roll out to fit your greased tin. Sprinkle top with cinnamon mixture and bake at 450 deg. - 15 or 18 minutes.

Cinnamon mixture:
2 Tbs. flour
½ tsp. cinnamon
2 Tbs. sugar
1 Tbs. butter

Mix well.

-- Shirley Shorf

## HOT CROSS BUNS

2 cakes yeast
1 cup scalded milk
4 cups flour
1 cup raisins
½ cup sugar
2 eggs-beaten
1 tsp. salt
½ cup melted shortening

Let batter rise until double, about two hours, depending upon room temperature. Press down and let dough rise again. Then place on board, roll ½" thick, cut in squares and let rise again. Bake in a 375 deg. oven about 20 or 25 minutes.

Frosting;

Blend Confectioners' sugar and cream. Frost buns in form of a cross.

-- Shirley Shorf

## BUTTER FLAKE ROLLS

4½ cups Town Crier flour
1½ cups buttermilk
2 cakes Compressed Yeast
¼ cup sugar
½ tsp. soda
1 tsp. salt
½ cup butter

Crumble yeast. Add sugar and lukewarm buttermilk. Cover and let stand for 10 minutes. Add salt and soft butter. Sift and measure flour. Resift with soda. Add flour to batter and beat until smooth. Brush top with melted butter. Cover and place bowl over warm (not hot) water. When light (about 35 minutes) turn out without stirring onto floured board. With floured rolling pin roll out as thin as possible. Cut into 2" squares. Brush with melted butter. Pile up 7 squares. Place cut edges down in buttered muffin pan. Repeat until all cups of pan are filled. Brush tops with melted butter. Cover and set in warm place. When light, about 10 minutes, bake in hot oven (400 deg.) about 15 minutes.

-- Shirley Shorf

## PECAN STICKS

1 cup butter or margarine
1/2 cup sugar
2 cups flour
Pinch of salt
1 tsp. vanilla
2 cups ground pecans

Sift flour, sugar and salt. Add butter and vanilla (cut in like pie crust). Add pecans and mix well. Let dough warm slightly then shape into 2" sticks. Bake at 350 for 10 minutes. Let cool for a few minutes to avoid breaking. Then roll in granulated sugar.

-- Marie Nuss

## HONEY NUT BREAD

2 cups white flour
2 cups whole wheat flour
2 tsp. soda
½ tsp. salt
2 Tbs. grated orange peel
(or lemon juice)
2 cups ground black walnuts
Combine the six ingredients and mix well with a fork.

1 scant cup of vegetable oil
2 eggs beaten
2 cups milk (I use instant nonfat)
2 cups honey
Combine the 4 ingredients in large bowl and add the dry ones.

Mix well by hand and pour into 2 greased 9 x 5 loaf pans.

Bake in preheated 325 deg. to 350 deg. oven for approximately 1 hour. Cool on rack.

-- Florence Meyers

## HONEY NUT LOAF

1 cup flour )
1 cup whole wheat flour ) mix well
1 tsp. soda ) with fork
1/3 cup dry milk )

In bowl beat 1 egg, scant ½ cup vegetable oil, 1 cup honey & 1 cup water. Add flour mixture and 1 cup ground nuts, 1 Tbs. grated orange rind. Mix well with fork and spoon.

Pour into 9 x 5 loaf pan and put in 350 deg. oven for about ½ hour, then 325 deg. for another half hour or as your oven requires.

-- Florence Meyers

## BRAN MUFFINS

| | |
|---|---|
| 1 cup "Bran Buds" | 1 pt. buttermilk |
| 2 cups "All Bran" | 2 eggs, beaten |
| 1 cup boiling water | |
| 2½ cups flour | |
| ½ cup brown sugar | 2½ tsp. baking soda |
| 1 cup white sugar | |
| ½ cup + 1 Tbs. salad oil | |
| ½ tsp. salt | |

Mix by hand. Pour boiling water over bran buds and set aside. Mix the oil, both sugars and stir in beaten eggs and buttermilk. Fold in dry bran, flour, salt and baking soda and then the soaked bran buds. Batter may be stored in refrigerator several weeks. Bake in cupcake cups or muffin pans. 400 deg. 15-18 minutes.

-- Elsie Stepler

## BRAN MUFFINS

Mix together:

1 15-oz. box Raisin Bran (9 cups)
1 qt. buttermilk
1 cup oil
2½ cups granulated sugar
4 beaten eggs
5 cups flour (all purpose)
5 tsp. soda
2 tsp. salt

Cover and refrigerate overnight or at least six hours before baking. This dough can be left in the refrigerator for at least six weeks (or more). Bake any amount, just as needed. Makes about three quarts.

Half the recipe: Use 4½ cups Raisin Bran and all other ingredients, use one half.

Bake in 375 deg. oven 12 to 15 minutes.

-- Sally Barkhauer

## PUMPKIN BREAD

3½ cups sifted all purpose flour
2 tsp. baking soda
½ tsp. baking powder
1½ tsp. salt
1 tsp. cinnamon
1 tsp. pumpkin pie spice
1 can (1 lb.) pumpkin
2/3 cup water
2/3 cup soft shortening
2-2/3 cups sugar
2 eggs

Sift dry ingredients together. Combine pumpkin and water in small bowl. Combine shortening, sugar & eggs and beat at high speed in large bowl for 3 minutes. Stir in flour mixture alternately with pumpkin, beating after each addition until batter is smooth.
Pour into greased and floured pans
(9 x 5 x 3)
Bake at 350 deg. for 45 minutes.
Cool in pans on wire rack for 5 minutes.
Turn out onto rack and cool completely.
Very good after being frozen.

-- Nancy Bruce

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When bread is baking, a small dish of water in the oven will help keep the crust from getting hard.

Marge Sandstrom

# REFRIGERATOR ROLL DOUGH

A basic roll dough that will keep for a week in the refrigerator. Use it for all sizes and shapes of dinner rolls.

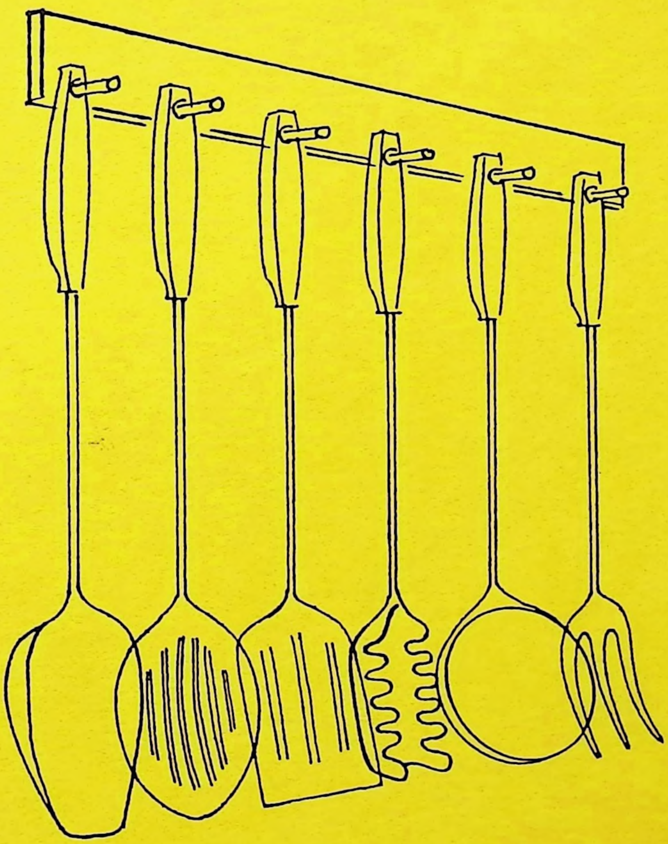
3/4 cup hot water
2 pkgs. Fleischmann's
  Active Dry Yeast
1 egg, beaten
5¼ cups sifted flour (about)
1 cup warm water
½ cup sugar
1 Tbs. salt
¼ cup shortening

Combine hot water, sugar, salt and shortening. Cool to lukewarm. Measure warm water into a large mixing bowl. Sprinkle yeast over water; stir until dissolved. Stir in lukewarm water mixture. Add eggs and 2½ cups flour. Beat until smooth. Stir in remaining flour and beat one minute. Dough will be soft. Place dough in greased bowl; brush top with soft shortening. Cover tightly with wax paper or aluminum foil. Store in refrigerator until doubled in bulk, or until needed. (Dough may be kept in refrigerator for one week at about 40-45 deg. F.)

**Pan Rolls**: Divide refrigerator roll dough in half. Form each half into a roll about 16" long. Cut each roll into 16 equal pieces and form into smooth balls. Place ¼" apart in 2 greased 8" shallow pans, (either round or square). Cover. Let rise in warm place, free from draft until doubled in bulk - about 1 hour. Brush with melted butter or margarine. Bake in moderate oven (375 deg.) about 20 minutes. Makes 32 rolls.

-- Jane Herron

# Et cetera



## HONEY PEAR CONSERVE

4 lbs. Anjou pears, peeled, and cut into 1-inch pieces
3/4 cup fresh lemon juice
1 cup honey, or to taste
½ tsp. ground cloves
2 tsp. cinnamon
½ cup dried currants

In a large saucepan cook the pears, the lemon juice, the honey, the cloves, and the cinnamon over moderate heat, stirring, until the liquid begins to simmer and simmer the mixture, stirring occasionally, for 35 to 45 minutes, or until it is thickened. Add the currants and simmer mixture,covered partially, stirring occasionally, for 15 minutes. Transfer the conserve to a bowl, let it cool and chill it, covered, overnight or for up to 1 week.

-- Carol McCall

## HOT MULLED CIDER

1 gallon cider
1/4 cups brown sugar
4-5 cinnamon sticks
6-8 whole cloves
½ orange, sliced

Simmer till orange is transparent. Remove spices. Spices may be used over by adding 1 or 2 fresh ones.

-- Carol McCall

## RASPBERRY JAM
(from green tomatoes)

5 cups ground green tomatoes
4 cups sugar
1 - 6-oz. box raspberry jello

Use blender, grinder or food processor to grind tomatoes after removing stem scar. In a 4 qt. kettle, mix tomatoes and sugar and stir over high heat until it boils. Cook at slow to medium boil for 15 min. Add gelatin and stir until dissolved. Ladle in jars and cover. Store in refrigerator or freeze. Makes 8 - 8-oz. jars.

Tess Keeler

## ICED TEA PUNCH
(Served at Notan's "Absolutely Murder")

1. Boil 2 cups of water. Add 6 tea bags and steep for 10 minutes.

2. To the steeped tea add: 2 cups sugar 2 more cups water, 1 tsp. almond extract, 1 tsp. vanilla, and 2 Tbs. lemon juice. Chill.

Before serving, add 2 quarts ginger ale. Make ice cubes or ring from a large can of pineapple juice. Decorate with maraschino cherries. Serves 15-20 people.

-- Elaine Freed

## CHEESY THINGS

½ c. sharp Cheddar cheese grated
1 hard-boiled egg, chopped
4 green olives, chopped
2 Tbs. minced green pepper
1 Tbs. catsup
1 medium onion, minced
2 Tbs. butter or margarine, melted

Mix all ingredients well. Spread on sandwich buns, broil open-faced. Proportion may vary, if desired. Different seasonings may be used. Various buns (English muffins, bagels, etc.) may be used to your liking.

-- Julie Miller

## CHILI DOG SAUCE

2 lbs. hamburger
Dash cayenne pepper
½ Tbs. cumin
1 Tbs. black pepper
1 Tbs. paprika
2 cloves garlic crushed
3 cups water
½ Tbs. thyme,
2 Tbs. chili powder
1 Tbs. salt

Brown hamburger, drain grease. Add all other ingredients and simmer for 1 hour. Serve with hot dogs, condiments, grated cheese, diced onion.

-- Julie Miller

## CARMEL POPCORN
(Caution addictive)

- 1 batch popcorn
- 2 sticks margarine
- ½ cup white sugar
- ½ cup light packed brown sugar
- 2 Tbs. water (put in a cup)
- 1 Tbs. corn syrup
- 1 tsp. vanilla

Melt butter in a dutch oven. Stir in sugars. Cook over medium heat until mixture comes to a boil stirring constantly, stir in water & corn syrup. Cook until mixture reaches 270 deg. stirring frequently. Remove from heat. Immediately stir in vanilla & popcorn. Blend well to coat. Keep tossing & turning as it hardens quickly. Toss on a greased cookie sheet. Cool until hardened. Break into pieces. Store in an air tight container.

-- Mariella Marr

## DOUBLE CRUST STIR-N-ROLL PASTRY

Mix together:
- 2 cups flour
- 1½ tsp. salt

Pour into measuring cup:
- ½ cup oil
- ¼ cup milk

then pour all at once into flour. Stir lightly, with fork, until mixed. Round up dough,divide into halves. Roll one half between 2 sheets of waxed paper. Roll out gently. Peel off top paper. Bake at 425 deg.- 40 minutes.

-- Mariella Marr

# CRANBERRY CHUTNEY

½ cup cider vinegar
2¼ cups firmly packed light brown sugar or to taste
3/4 tsp. curry powder
½ tsp. ground ginger
¼ tsp. ground cloves
¼ tsp. ground allspice
½ tsp. cinnamon
2 lemons, rind grated, pith discarded, and the fruit cut into sections
2 navel oranges, rind grated, pith discarded and the fruit cut into sections
1 apple, peeled and chopped coarse
6 cups cranberries, picked over
½ cup golden raisins
½ cup chopped dried apricots
½ cup chopped walnuts

In a large saucepan combine the vinegar, the sugar, the curry powder, the ginger, the cloves, the allspice, the cinnamon, and 1½ cups water and bring the liquid to a boil, stirring until the sugar is dissolved. Add the lemon rind, the orange rind, the lemon sections, the orange sections, and the apple and simmer the mixture, stirring occasionally for 10 minutes.

Add 3 cups of the cranberries, the raisins and the apricots and simmer the mixture, stirring occasionally for 30 to 40 minutes, or until it is thickened. Stir in 2 cups of the remaining cranberries and simmer the mixture, stirring occasionally for 10 minutes. Stir in the remaining 1 cup of cranberries and the walnuts and simmer the mixture, stirring, for 15 minutes. Transfer the chutney to a bowl, let it cool, and chill it,covered, overnight or for up to 2 weeks.

-- Carol McCall

## QUICK BLENDER QUICHE

Preheat oven to 350 deg.

| | |
|---|---|
| 3 eggs | 1½ cups milk |

1 stick melted margarine
½ cup biscuit mix
¼ tsp. salt - dash pepper
1 cup shredded swiss cheese
½ cup crumbled bacon (approx. 5 slices)
¼ cup chopped onion
Choice of marjoram, basil, dill, chives

In blender combine eggs, milk, margarine, biscuit mix, salt and pepper. Blend for a few seconds. Pour into a greased 9" pie pan. Sprinkle with cheese, bacon, onion and herbs. Bake at 350 deg. for 40-45 minutes or until knife comes out clean. Allow at least 10 minutes to cool before cutting. May be used cold for a picnic.

-- Mariella Marr

## RAISIN SAUCE

This is nice with ham.

Mix in saucepan:
- ½ cup brown sugar
- 1 tsp. dry mustard
- 2 Tbs. cornstarch

Slowly add:
- 2 Tbs. vinegar
- 2 Tbs. lemon juice - ¼ tsp. lemon rind
- 1½ cups water
- ½ cup raisins

Cook over low heat until thick. Makes 1½ cups sauce.

-- Mariella Marr

## GRANOLA

2 cups rolled oats
1 cup wheat germm
¼ cup coconut
3/4 tsp. cinnamon
¼ cup brown sugar
¼ tsp. salt
½ cup sliced/chopped almonds

Combine in a large bowl.

Add: 1/3 cup honey
2 Tbs. salad oil
½ tsp. vanilla
½ cup raisins*

Spread in baking pan. Bake 325 deg. for 20 minutes. Stir with fork (every 5 minutes).

*Add raisins after mixture cools.

-- Pat Douglas

## JUDSON HILLS GRANOLA

Mix together:
3 cups oats, rolled
2½ cups wheat rolled
½ cup coconut

Melt:
¼ cup brown sugar or honey
½ lb. butter or margarine
Pinch salt

Heat oven to 350 deg. Bake until brown. Stir frequently. May add raisins, dates or peanuts.

-- Pat Douglas

# NO-BAKE DATE BALLS

Mix: 1 pkg. (8 oz.) dates (cut small)
1 cup sugar
1 stick butter
Boil over medium heat in a large saucepan.

Take off stove, then add:
2½ cups Rice Krispies
½ cup nuts, chopped
1 tsp. vanilla

Form into balls as soon as you can handle and roll in coconut.

-- Ruth & Jane Urban
(Florida)

## SCRIPTURE CAKE

1 c. Judges V:25
2 c. Jeremiah VI:20
6 Isaiah X:14
3½ c. I Kings IV:22
3½ tsp. baking pdr.
½ tsp. Leviticus II:13
½ tsp. I Kings X:2
½ tsp. I Kings X:2
½ tsp. I Kings X:2
¼ tsp. I Kings X:2
¼ tsp. I Kings X:2
¼ tsp. I Kings X:2
1 c. Genesis XXVI:20
2 c. I Samuel XXX:12
2 c. diced I Samuel XXX:12
1 c. Genesis XLIII:11

Follow Solomon's advice for making good boys, Proverbs XXIII:14, first clause, and you will have a good cake. Thoroughly cream butter or margarine and sugar. Add eggs, one at a time, beating after each addition. Add sifted dry ingredients alternately with water, saving a small amount of flour in which to dredge fruits and nuts. Fold floured fruits and nuts into batter. Pour into a greased and floured 10-inch tube pan and bake at 325 deg. for 2 hours or until done.

Note: To double check your accuracy, here are the ingredients in order: Butter, sugar, eggs, flour, baking powder (given), salt, cinnamon, nutmeg, allspice, cloves, ginger, water, raisins, figs and dates, and almonds.

-- Julie Miller